



THE GUIDE TO ARTISAN CHEESE

EVER CHANGING CHEESES

So many cheeses, so little time. Trying to keep up with what's happening in the dairy sector is an impossible task, which is why it is so much fun. New cheeses are constantly being created, old ones are reinvented and the milk they are made from never stays the same, changing from season to season and even between batches.

It's an endlessly fascinating and delicious topic, but it can also be confusing. That's why we've put together this guide to our very best cheeses, the artisan producers that make them and their amazing stories. This is our attempt to bring a little order to the unruly world of cheese.

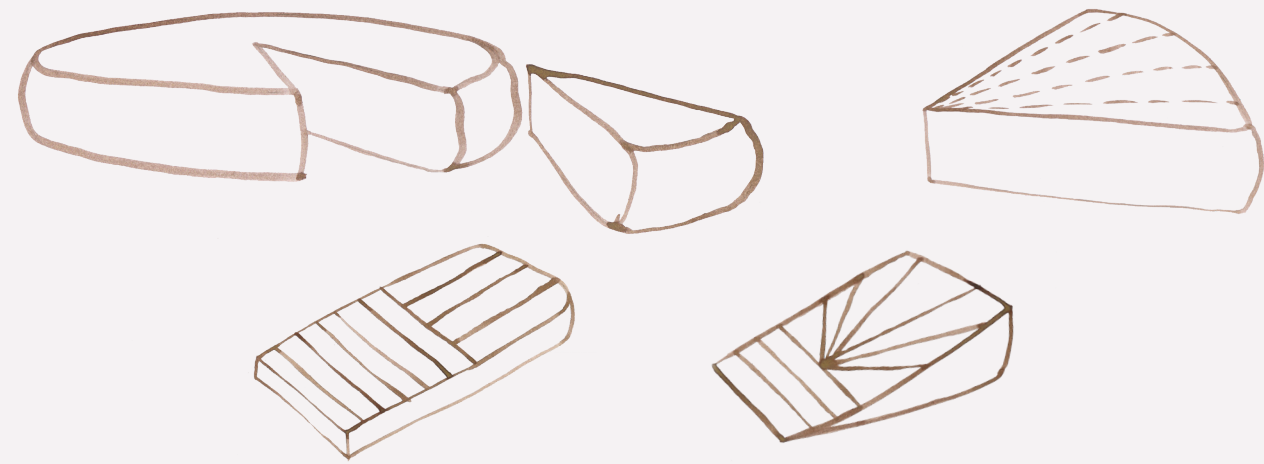
We've tried to keep things simple, so we've broken our entire 350-plus range into four sections: Firm & Hard; Blue; Soft & Semi Soft; and Washed Rind. Within those, cheeses are grouped by milk type and then nationality.

If there's a specific producer or cheese you want to look up, turn to the index at the back.

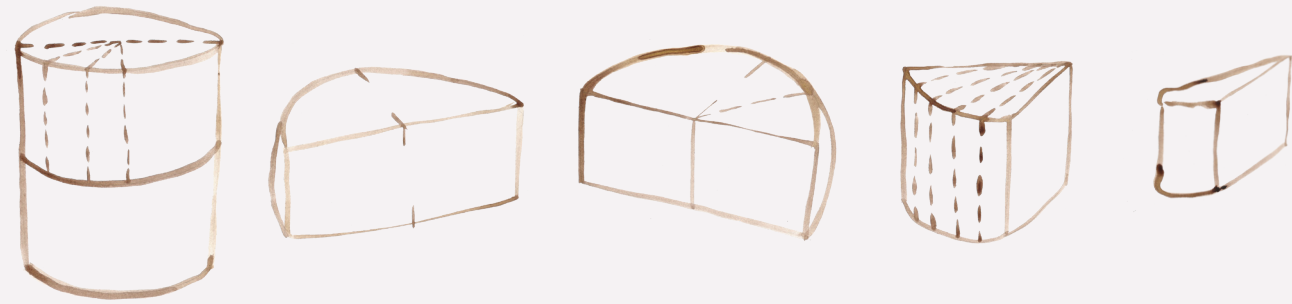
HARVEY & BROCKLESS
the fine food c^o

How To Cut Cheese

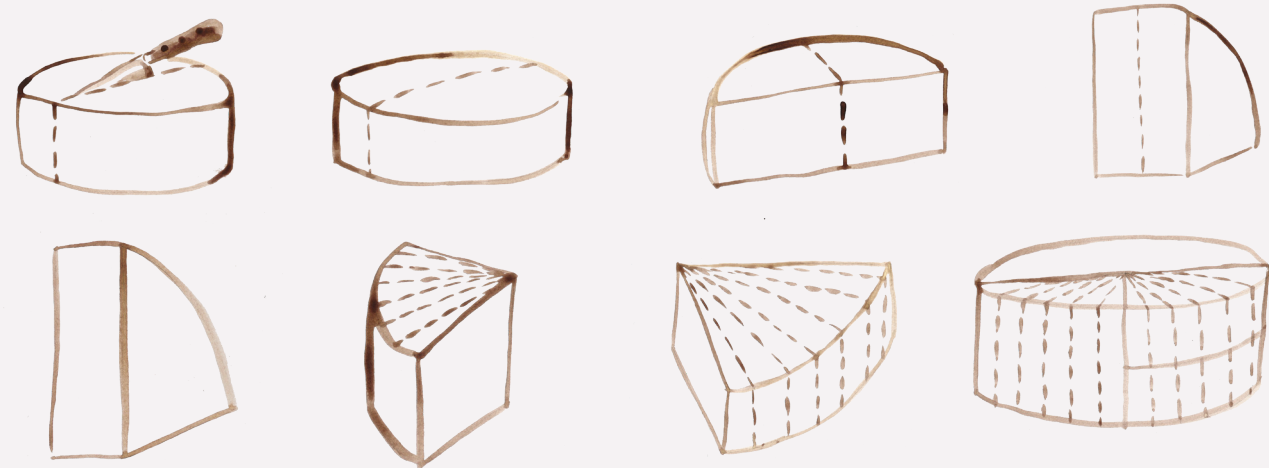
Comté, Gruyere & Beaufort Wheels



Stilton, Cheddar & Fourme D'Ambert



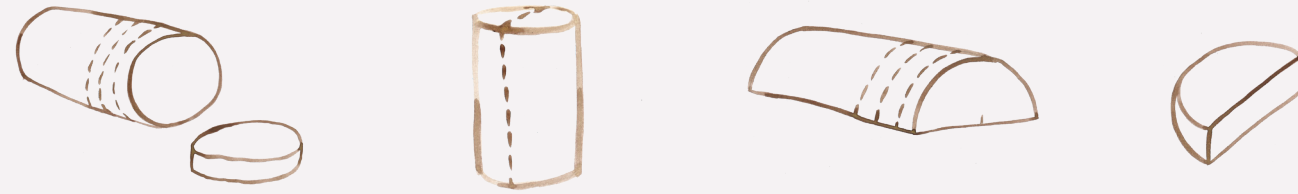
Cheddar Trads & Truckles



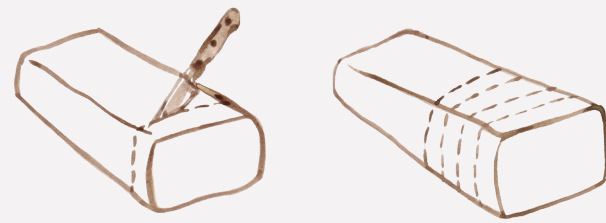
Brie, Reblochon & Livarot



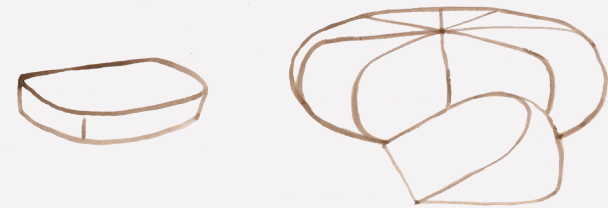
Blanche, Ragstone & Luna



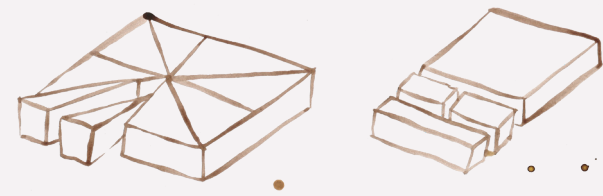
Montenebro & Block Emmenthal



Rachel



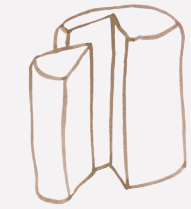
Pont L'Eveque & Highmoor



Dorstone



Ashlynn



Valençay, Tor



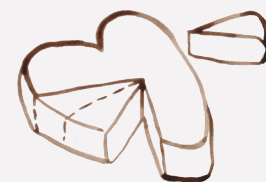
Gaperon



Mont D'Or and Camembert



Coeur de Neufchâtel & Godminster Heart



Lord London & Clochette



Mimolette



Illustrations by Kate Lowe

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Please note that all information was correct at time of going to press April 2024. Due to circumstances beyond our control, some cheeses that have been listed may suddenly become unavailable. Please check availability with your local account manager before placing an order.

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FIRM & HARD

Matured for months and years, hard cheeses add weight and substance to a cheeseboard. From tangy cheddars to nutty Manchego, these are the cheeses that stand the test of time.

Cows' Milk



CORNISH YARG EC479
Lynher Dairies, Cornwall, England

Lynher Dairies near Truro employs a team of expert foragers to scour the Cornish countryside in search of nettles each spring, which are hand-wrapped around this pretty cows' milk cheese. It's a young fresh cheese with a gentle citrus flavour. The texture is soft just under the rind but it is firm and slightly crumbly at the core. Invented by Alan Gray more than 30 years ago - Yarg is 'Gray' backwards.

Awarded Gold at the 2019 and 2018 British Cheese Awards.

P · V · 1.7kg*



LINCOLNSHIRE POACHER DOUBLE BARREL EC636

FW Read & Sons, Lincolnshire, England

Brothers Simon and Tim Jones are the fourth generation to run the family dairy farm on the Lincolnshire Wolds. Famous for making Lincolnshire Poacher – a kind of cross between cheddar and Gruyère – a few cheeses from each batch have the potential to be aged for much longer than the usual 14 months.

These are matured for up to two years, until they have become so intense and powerful that they are a completely different proposition to the usual Poacher. Christened Double Barrel, the cheese is rich, strong and savoury with compelling pineapple flavours and a feisty kick.

Did you know? Head cheesemaker Richard Tagg practises the trombone in between cutting and milling the curd.

UP · NV · 1.2kg



MONTGOMERY'S CHEDDAR EC913

J A & E Montgomery, Somerset, England

A standard bearer for traditional West Country farmhouse cheddar, Montgomery's is rightly lauded as one of Britain's greatest cheeses. Jamie Montgomery is the third generation of the family to make it, using unpasteurised milk from the farm's herd of Friesians and traditional cheese-making methods. Complex heritage starter cultures and calf's rennet give layers of flavour, while the cheese is muslin-bound and matured for around 12 months. The final texture is firm and slightly brittle with deep, rich, nutty flavours and a hint of spice as it matures.

Awarded Gold at the British Cheese Awards 2019 and won Reserve Champion in 2018.

UP · NV · 1/16 1.5kg*



Firm and Hard Cows' Milk



APPLEBY'S COLOURED CHESHIRE EC455

Appleby's, Shropshire, England

A classic British territorial, Appleby's Cheshire has been made by the same family at Hawkstone Abbey Farm for three generations and is the last traditional clothbound, unpasteurised cheese of its kind. This is real farmhouse Cheshire cheese, firm enough to hold its shape when cut, but with a soft crumbliness when eaten. The flavour is minerally and grassy with some salty, savoury notes and a lemony zing, all of which reflect the mineral-rich Cheshire plains where the farm's cows graze. Perfect served with a toasted rye bread and a grassy Riesling.

Top fact: Lance and Lucy Appleby, who founded the company in 1952, were awarded MBEs for services to the food industry.

Awarded Gold at the British Cheese Awards 2018.

UP · NV · 1/4 2kg*

APPLEBY'S WHITE CHESHIRE EC461C

Appleby's, Shropshire, England

A beautiful milky white cheese with a texture that is both firm and crumbly, the flavour is minerally and grassy with salty savoury notes.

UP · NV · 1/4 2kg*

MORETON EC915

King Stone Dairy, Gloucestershire, England

It might look a little like a rustic mountain Tomme from France, but Moreton is actually made at much lower altitudes in the picturesque hills of the Cotswolds.

Named after a local village, the cheese is made with organic milk from Manor Farm in Chedworth, where King Stone Dairy is based, and is aged for up to five months, during which time the mottled white and grey coast forms. The texture is smooth and the flavour buttery, with savoury notes from the rind.

P · NV · 900g

ISLE OF WIGHT GALLYBAGGER EC033

Isle of Wight Cheese Co. Isle of Wight, England

A rare treat from the Isle of Wight. Gallybagger is made in such small quantities that most never leaves the island.

So we are delighted to be bringing this cheddar-style cheese to a wider audience on the mainland. Made with unpasteurised milk and aged for 4-5 months on wooden shelves, it's a buttery cheese with a toothsome texture that is a great all-rounder in the kitchen and on the cheeseboard.

Top fact: Gallybagger is an Isle of Wight word for a scarecrow, although there's nothing scary about this cheese!

UP · V · 4.5kg



WESTCOMBE CHEDDAR EC819

Westcombe Dairy, Somerset, England

Westcombe's long and complex flavour means it is often described as a 'five mile cheddar' – eat a hunk of it as you leave the dairy and you will still be able to taste it five miles down the road.

Produced with unpasteurised milk that is still warm from the farm's herd of Friesian and Ayrshire cows, the cheese is made by hand in much the same way as it was more than 100 years ago.

Clothbound and matured for 11 to 18 months, Westcombe has a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your tongue.

Westcome have a maturing cave in the chalk hillside than flanks the farm. Awarded Silver at the 2019 British Cheese Awards. They also won Best Cheddar in 2018

UP · NV · 1/8 2.7kg

MISS MUFFET EC642

Whalesborough Cheese, Cornwall, England

A washed curd cheese with a natural mould rind, which gives the supple interior a slightly nutty flavour and seals in the moisture as the cheese ripens and the sweet flavour develops.

P · V · 1.2kg

Firm and Hard Cows' Milk

GOOSNARGH GOLD EC555

Butlers Farmhouse Cheeses, Lancashire, England

A rich and mature cheese of outstanding quality with a buttery caramel edge, a golden colour and a mellow, nutty bite.

P · V · 1/8 1.7kg

CORNISH SMUGGLER EC646

Whalesborough Cheese, Cornwall, England

This creamy Cornish cows' milk cheese has a unique marbled appearance created by the addition of annatto into the curd. Buttery texture and balanced natural acidity with a natural rind.

P · V · 1.2kg

KIRKHAM'S LANCASHIRE CREAMY EC621C

Kirkham's Lancashire Cheese, Lancashire, England

The formidable Mrs Kirkham (Ruth to her many friends) learned how to make Lancashire cheese from her mother and passed her expert knowledge onto son Graham, who runs the Goosnargh-based business today. A world away from the dry, sharp versions made in big factories, Kirkham's is the last remaining traditional Lancashire in the country. Raw milk from the farm's own herd is used to make a two-day curd (curd from yesterday's production is combined with today's) and the cheeses are buttered and clothbound before being matured for a minimum of three months. The flavour is yoghurt and lactic with savoury notes and a decent tang at the end, while the texture is buttery and crumbly, almost fluffy. It's a cheese that encourages you to go back for more.

UP · NV · 2.5kg*



PITCHFORK CHEDDAR EC930

Trethowan's Dairy, Somerset, England

For a long time there has only been three raw milk, farmhouse cheddar makers left in Somerset. But Montgomery's, Keens and Westcombe have now been joined by an exciting new cheese. Pitchfork is made by Trethowan's Dairy (best known for Gorwydd Caerphilly) seven miles from the village of Cheddar using raw milk from Holsteins and Jersey cows, before being cloth bound and aged for 12 months. The texture is dense and creamy with a juicy, fruity flavour and savoury undercurrent.

Top fact: the name comes from the pitchforks used by the cheesemakers to toss the curds during salting.

Awarded Gold at the 2019 British Cheese Awards.

UP · NV · 1.5kg

WENSLEYDALE OAK SMOKED EC255

Wensleydale Creamery, Yorkshire, England

Mild, creamy & delicately smoked, a firm bodied cheese with a flaky, crumbly texture.

P · V · 1kg*

WENSLEYDALE HAWES EC809

Wensleydale Creamery, Yorkshire, England

Lovingly hand crafted to a time-honoured recipe, using Wensleydale milk from local family farms. Creamy, crumbly and full of flavour.

P · V · 5kg*



SHARPHAM RUSTIC NATURAL EC727

Sharpam Estate, Devon, England

A semi-hard, unpasteurised cheese handmade with Jersey cows milk from the Sharpam Estate's own pedigree herd. A fresh, lemony flavour when young, developing a nuttiness when mature.

UP · V · 1.6kg*

KIRKHAM'S LANCASHIRE CREAMY TRUCKLE EC623

Kirkham's, Lancashire, England

There are few finer sights than a cloth-bound truckle of Kirkham's Lancashire – the last farmhouse, raw milk cheese of its kind in the world.

They usually weigh a hefty 10kg or even 25kg, but Graham Kirkham, who learned cheesemaking from his mother, also makes a small number of these smaller 1.2kg cheeses. They make a great centrepiece for a party.

Just like the bigger truckles, they are made with with curds from two separate days and are cloth bound and buttered. The texture is fluffy and marbled, while the trademark flavour is the same. Bright acidity, buttery and savoury, it's a taste of how Lancashire used to be.

UP · NV · 1.2kg



CHARLES MARTELL SINGLE GLOUCESTER PDO EC141

Charles Martell & Son, Gloucestershire, England

Single Gloucester was made on Gloucestershire farms more than 200 years ago, but the cheese had completely died out until Charles Martell revived it in the 1990s. The cheesemaker, who is best known for Stinking Bishop, also managed to secure Protected Designation of Origin (PDO) status for the cheese in 1997, which means it can only be made on Gloucestershire farms with milk from Old Gloucester cows.

A pasteurised full-fat cheese with a natural mouldy rind, Single Gloucester is softer and has a more open texture than other British territorials. The cheese is traditionally made thinner than a Double Gloucester and also tends to have a lower fat content, hence 'single' rather than 'double' (as in single and double cream). It has a mild and slightly lactic flavour and goes well with a glass of perry.

P · NV · 2.5kg



HEREFORD HOP EC155

Charles Martell, Gloucestershire, England

Stinking Bishop creator Charles Martell also invented this unique, green-coated cheese in the late 1980s. It's encrusted with toasted hops from the nearby county of Herefordshire, which give the mild, buttery cheese beneath a pleasingly herbal kick and delicate bitter finish.

A natural partner for hoppy beers, such as pale ales and best bitters, Hereford Hop also works a treat with a dollop of caramelised onion and apple chutney.

Top fact: Herefordshire snack company Two Farmers makes Hereford Hop Cheese and Onion flavoured crisps.

P · V · 3kg



CHARLES MARTELL DOUBLE GLOUCESTER EC152

Charles Martell & Son, Gloucestershire, England

Made for 200 years in Gloucestershire, production of Double Gloucester sadly died out in the 1950s, but was revived by Charles Martell in 1973 using milk from Old Gloucester cows.

P · NV · 3.5kg



SPARKENHOE RED LEICESTER EC751

Leicestershire Cheese, Warwickshire, England

Traditional farmhouse Red Leicester had become extinct at the beginning of the 21st century with factory versions of the cheese, made nowhere near Leicestershire, dominating shop shelves. That was until husband-and-wife team David and Jo Clarke revived this classic British territorial in 2006, using a traditional recipe and raw milk. Bound in cloth and matured for six to eight months, it has a superb sweet, nutty flavour and citrus finish – exactly how proper Red Leicester should taste.

The distinctive red colour comes from the addition of a harmless vegetable dye called annatto – a tradition that stretches back to the 17th century when a rich golden colour was seen as a sign of quality.

Awarded Gold at the British Cheese Awards 2018.

UP · NV · 1kg*

LANCASHIRE TASTY EC628

Butlers Farmhouse Cheeses, Lancashire, England

Handmade and matured for up to 10 months at the dairy in the shadow of Beacon Fell. A strong rich, tangy flavour and crumbly texture.

P · V · 1.25kg



WYFE OF BATH EC288

The Bath Soft Cheese Co., Somerset, England

Sweet, nutty and creamy. This semi-hard gouda-style cheese is redolent of buttercups and summer meadows.

Awarded two Silver medals at the British Cheese Awards 2018.

P · NV · 1/2 1.3kg*

LANCASHIRE CRUMBLY EC866

Dewlay, Lancashire, England

All the milk used to produce Dewlay cheese is sourced from local dairy farms. The dairy also has a purpose built cheese viewing gallery and cheese museum which is open to the public. A beautifully fresh cheese with a zesty flavour profile, and classically crumbly texture.

P · V · 1/2 2.5kg



CORNISH KERN EC482

Lynher Dairies, Cornwall, England

Best known for the nettle-wrapped Cornish Yarg, Lynher Dairies, near Truro, looks to have another modern British classic on its hands with this gouda-style cheese.

Made with cows' milk from local farms and aged for more than 12 months, Kern has a hard texture with crystals forming as it matures. The flavour is full and rounded – think caramel, hazelnuts and a satisfying savoury finish.

What's in a name? Kern means 'round' in Cornish, referring to its shape.

Awarded Super Gold at the 2017 World Cheese Awards.

P · NV · 3.5kg



CORNISH WILD GARLIC YARG BABY EC477

Lynher Dairies, Cornwall, England

Crumbly, zesty Cornish Yarg wrapped in wild garlic leaves, which are hand picked in the woodlands of Cornwall each year.

Awarded Gold at the 2017 British Cheese Awards and Silver in 2018.

P · V · 1kg*



GORWYDD

Caerphilly WE052, Trethowan's Dairy, Somerset, England

There's no mistaking a Gorwydd (pronounced 'gorwith') Caerphilly thanks to its pretty two-tone interior, which is white in the middle with a darker cream band running just underneath the rind.

The firm, open-textured centre is slightly acidic with citrus notes, while the softer 'breakdown' is rich and smooth. The velvety grey rind also plays its part adding earthy, mushroom notes.

Named after the farm in Wales where it was made for 18 years, Gorwydd is now produced in North Somerset where there is actually a long tradition of making Caerphilly. It is made with raw milk from Puxton Court Farm, which is piped directly from the milking parlour to the vat.

Try it with a citrusy, hoppy ale or push the boat out with a white Burgundy.

Gorwydd Caerphilly was awarded Silver at the British Cheese Awards 2019 and 2018.

UP · NV · 2kg*

KIRKHAM'S SMOKED LANCASHIRE EC201

Kirkham's Lancashire Cheese, Lancashire, England

Traditional Kirkham's Lancashire is clothbound and matured for three months. The cloth is removed and the cheese is cold smoked over hickory, giving a smooth, even flavour.

UP · NV · 2.5kg

Firm and Hard Cows' Milk



WINTERDALE SHAW EC966
Winterdale Cheesemakers, Kent, England

London's local cheddar, Winterdale Shaw is made by dynamic husband and wife team Robin and Carla Betts on the North Downs in Kent just over 20 miles from the centre of the capital.

The couple started making cheese in 2006 after building their own oak-framed barn on the edge of the family dairy farm, which is fitted with the latest eco-technologies from solar panels to ground source heat pumps. They even dug out their own maturing cave from the chalk downs where the raw milk, clothbound cheddar is matured for 10 months.

It means the cheese is completely carbon neutral, but just as importantly tastes delicious. Buttery, fruity and with a pleasing earthy flavour, it matches beautifully with a brown ale.

UP · V · 1/8 1.25kg*

WOOKEY HOLE CAVE AGED CHEDDAR EC892

Ford Farm, Dorset, England

Aged in the natural caves of Wookey Hole in Somerset, this traditional West Country cheddar is rich and tangy with distinctive earthy and nutty flavours.

P · V · 454g*



MATURE CORNISH GOUDA EC931

Cornish Gouda Co., Cornwall, England

A Gouda with a West Country accent, this fruity, crystalline cheese is made in Looe, Cornwall, by Dutch cheesemaker Giel Spierings using milk from the family farm's pedigree cows.

P · NV · 1/2 1kg*

LINCOLNSHIRE POACHER EC131

FW Read & Sons, Lincolnshire, England

A cross between a traditional West Country cheddar and an alpine cheese such as Comté. Matured for 14-16 months on wooden boards, its flavour is sweet and nutty with a savoury finish.

Awarded Gold at the 2017 World Cheese Awards and British Cheese Awards 2018.

UP · NV · 1.6kg*

TRUFFLE GLOUCESTER EC975H1

Simon Weaver Organic, Gloucestershire, England

The Cotswolds meets the Mediterranean in this mellow Double Gloucester that is taken to exciting new places with a sprinkle of black summer truffle. There's a pungent fragrance from the truffle, but you never lose the lactic tang of the cheese – a testament to the river meadows where Simon Weaver's own herd of cows graze.

P · V · 1/2 2kg*



LINCOLNSHIRE POACHER VINTAGE EC790

FW Read & Sons, Lincolnshire, England

If the West Country had mountains, this is the kind of cheese it would produce. A cross between a cheddar and an Alpine cheese, such as Comté or Gruyère, Poacher is actually produced on the edge of the Lincolnshire Wolds by brothers and fourth generation dairy farmers Simon and Tim Jones.

Made with unpasteurised milk and matured for 18-22 months, the cheese has a smooth sometimes open texture and a wide range of flavours from caramel to beefy.

Awarded Gold at the British Cheese Awards 2018.

UP · NV · 1kg*

LINCOLNSHIRE POACHER SMOKED EC638

FW Read & Sons, Lincolnshire, England

Once the traditional Lincolnshire Poacher reaches maturity, it is cut into 1kg wedges and smoked over oak chips for roughly 12 hours. Rich smoky aroma and flavour with a long clean finish.

Awarded Silver at the British Cheese Awards 2018.

UP · NV · 1kg



Cornish Kern (EC482)

Firm and Hard Cows' Milk



KEEN'S CHEDDAR EC413

Keen's, Somerset, England

The Keen family started making cheddar at Moorhayes Farm in 1899. Five generations later, raw milk from their own herd is still used to make the 25kg clothbound truckles by hand. Matured for around 10 months, there's a nutty, fruity tang to the cheese, plus a savoury finish. The texture is slightly softer than other West Country cheddars.

Awarded Gold at the 2018 British Cheese Awards.

UP · NV · 1/8 3.3kg*



RUTLAND RED EC875

Long Clawson Dairy, Leicestershire, England

Leicestershire-based Long Clawson is probably best known for its Stilton, but the dairy also makes its home county's famous red cheese. Made with traditional methods used by the company's founder Thomas Hoe Stevenson more than a century ago, the pasteurised cheese is buttered, clothbound and matured for six months to produce a flaky texture and caramelised flavour.

P · V · 900g



DUCKETT'S

CAERPHILLY EC379

Westcombe Dairy, Somerset, England

The late Chris Duckett's much loved Caerphilly is now in the more-than-capable hands of Tom Calver at Westcombe Dairy in Somerset. Made with the same milk as the dairy's excellent farmhouse cheddar, it is light, moist and ever so crumbly with a clean lactic tang, followed by bright flavours of fresh grass, raw mushroom and citrus.

Awarded Gold at the 2018 British Cheese Awards.

P · V · 2kg

NORTHUMBERLAND CHEESE CO.

Northumberland, England

The Northumberland Cheese Company's flagship gouda-style cheese comes in several guises. Original is smooth, creamy and excellent to cook with, while the smoked version has a deep smoky flavour. Its best-seller is made with fresh nettles, for a distinct herby flavour.

NORTHUMBERLAND ORIGINAL EC163

P · V · 2.5kg

NORTHUMBERLAND NETTLE EC159

P · V · 2.5kg

NORTHUMBERLAND SMOKED EC203

P · V · 2.5kg



OLD WINCHESTER EC138

Lyburn Farmhouse Cheesemakers, Hampshire, England

Often recommended as a British and vegetarian alternative to Parmigiano Reggiano, this hard pressed cows' milk cheese is made on the edge of the New Forest. Aged for 18 months, it has an almost brittle texture and small crystals that add crunch, while the flavour is fruity and nutty with a long caramel finish.

Awarded Silver at the British Cheese Awards 2018.

P · V · 2.5kg

Firm and Hard Cows' Milk

QUICKE'S

Devon, England

Clever, passionate and brimming with enthusiasm, cheese maker Mary Quicke MBE has done more than most to fly the flag for British farmhouse cheese. Her traditional clothbound cheddars, made on the family farm in Newton St Cyres, Devon, are an essential reference point, but she also makes other wonderful products, such as goat and ewes' milk cheeses, smoked cheddars and Devonshire Red.



QUICKE'S VINTAGE CHEDDAR 24 MONTH EC993

Cheddar queen Mary Quicke and her family have farmed in Newton St Cyres, Devon, for almost 500 years (the estate was given to them by Henry VIII). The jewel in the company's crown is its Vintage Clothbound cheddar, which is one of the longest aged cheese of its kind in the world. Handmade with milk from the farm's own herd of cows, the cheese is carefully matured for 24 months in a temperature and humidity controlled room until it achieves a close, crumbly texture and what Mary describes as a "staircase of flavours". Rich, creamy, savoury and with a lovely mellow caramel note, it's a cheddar that has incredible length on the palate.

Adds personality to home made pesto. Also splendid with chardonnay or cabernet sauvignon.

Awarded Silver at the 2019 British Cheese Awards.

P · NV · 1kg*



QUICKE'S OAK SMOKED CHEDDAR EC032

An exquisitely smoky cheese, selected from the most balanced of Quicke's mature cheddars. Matured for 12 months and cold-smoked over oak chips from the trees on the Quicke's estate.

Awarded Gold at the 2019 British Cheese Awards.

P · NV · 1kg

QUICKE'S MATURE CHEDDAR 12 MONTH EC425

A complex, creamy cheddar that is matured for 12-15 months and offers outstanding depth of flavour. Our long-standing relationship with legendary cheese maker Mary Quicke means that our Quicques Mature is graded by Mary on a monthly basis and only the cheeses that match our preferred flavour profile are selected. Brothy, umami and meaty, this is a complex, savoury cheese that has a true heritage cheddar flavour.

P · NV · 1kg*



LADY PRUE EC744

An unusual mixed milk cheese from Devon's most famous cheddar maker, Lady Prue is named in honour of owner Mary Quicke's mother, who built the original cheese dairy at the farm in the 1970s. The goat's milk brings gentle caramel sweetness, but there's still the underlying buttery and savoury flavours of a traditional cheddar. Great with a malty best bitter.

P · NV · 900g

Firm and Hard Cows' Milk



SHORROCKS LANCASHIRE BOMB EC729

Shorrocks Cheese, Lancashire, England

Matured for 24 months to create a very creamy, tangy cheese, its unique 'bomb' shape is always a talking point.

UP · V · 450g-490g*

SHORROCKS LANCASHIRE WITH WHISKY BOMB EC730

Shorrocks Cheese, Lancashire, England

One for adults only. The whiskey sits perfectly with the Lancashire cheese. Comes in a distinctive 'bomb' shape with an orange wax rind.

UP · V · 230g



MAYFIELD EC306

Alsop & Walker, East Sussex, England

Sussex's award-winning answer to emmental. Sweet, creamy and nutty with small holes (eyes) throughout.

P · V · 1/4 4.5kg*



HECKFIELD EC802

Village Maid, Berkshire, England

There's a warm golden glow to this semi-hard cheese from Village Maid Dairy in Berkshire, which is made with Guernsey cows' milk from nearby Heckfield Park Farm.

Rich in butterfat and beta-carotene, the unpasteurised milk gives the cheese a rich flavour and lustrous colour. The Wigmore family, which has been making cheese since 1986, ages Heckfield for around nine months, so it has a toothsome, slightly crumbly texture. The flavour is buttery and savoury.

UP · V · 2kg

OLDE SUSSEX EC663

The Traditional Cheese Dairy, East Sussex, England

Made with raw Friesian cows' milk, Olde Sussex has an earthy flavour, open texture and golden colour.

UP · V · 4kg

SCRUMPY SUSSEX WITH CIDER EC761

The Traditional Cheese Dairy, East Sussex, England

Made with raw Friesian cows' milk and mixed with herbs, cider and garlic, then matured for three months. It is a rindless hard cheese with an open and bouncy texture.

UP · V · 2kg

YOREDALE WENSLEYDALE EC044C90

Curlew Dairy, North Yorkshire, England

The only raw milk Wensleydale made in Wensleydale, Yoredale is a very different cheese to the snow-white, crumbly blocks found in supermarkets.

Handmade by husband-and-wife team Ben and Sam Spence, it is bound in muslin and aged for around four months until it has a tender, yielding texture and warm, buttery flavour with yoghurt acidity.

A great melter in savoury scones, tarts and pasties, its tangy flavour also works beautifully on dark, sticky fruitcake. Beer lovers swear by a light golden ale with the cheese, but a low-tannin red wine, such as Beaujolais, is also a fabulous friend.

UP · V · 900g

ROTHBURY RED EC711

Butlers Farmhouse Cheeses, Lancashire, England

An outstanding flavour of delicate butterscotch followed by a subtle nutty after-taste. The flecked open texture is characteristic of a traditional Red Leicester cheese.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 1.75kg



1 Lincolnshire Poacher Double Barrel (EC636) 2 Le Saint Mont (FC999) 3 Tomme de Brulée (FC752) 4 Ticklemore (EG085) 5 Heckfield (EC802)

SCOTLAND



CAMBUS O'MAY SC146

Cambus O'May Cheese Co., Royal Deeside, Scotland

This cheese evolved after Alex Reid's mother Barbara never had enough milk to make cheese in a single day, so she would blend curds from two separate days to create sufficient curd to make cheese. The cheese today is still made by hand and is hand-pressed into a muslin cloth bandage. A marbled effect can be seen when the cheese is cut. It has strong dairy and rustic mountain flavours with a uniquely creamy texture.

UP · NV · 1.75kg

CONNAGE GOUDA SC128

Connage Highland Dairy, Scottish Highlands, Scotland

A Scottish take on a Dutch classic. Sweet and creamy when young, developing a more robust flavour with age.

UP · V · 1kg

LAIRIG GHURU SC148

Cambus O'May Cheese Co., Royal Deeside, Scotland

The Lairig Ghru from Cambus O'May is named after the famous mountain pass through the Grampian Mountains and is one of his distinctive cheeses. A moist, crumbly, hard cheese with a pleasant lemony tang and full finish. The cheese has real depth of character and a salted rind.

UP · NV · 1.75kg



AULD LOCHNAGAR SC150

Cambus O'May Cheese Co., Royal Deeside, Scotland

Auld Lochnagar is named after a famous local landmark around Royal Deeside and the Cairngorms where the cheese is made. Matured for up to 12 months, it is nutty and slightly savoury and developing in depth of flavour and character as it becomes older.

UP · NV · 1.75kg

LOCHNAGAR SC143

Cambus O'May Cheese Co., Royal Deeside, Scotland

Made in the shadow of the Auld Lochnagar mountain in the Cairngorms, the cheese has a fresh savoury flavour with a slightly nutty finish.

UP · NV · 1.5kg

ARDMORE SC145

Cambus O'May Cheese Co., Royal Deeside, Scotland

Handmade using unpasteurised cows' milk, this moist crumbly cheese is infused with Ardmore whisky to give a distinctive sharpness on the finish.

UP · NV · 1.5kg

AULD REEKIE SC141

Cambus O'May Cheese Co., Royal Deeside, Scotland

Gently smoked over shavings from whisky barrels, this ode to Edinburgh is a cheddar-like cheese with a sweet tang and delicate smoky flavour.

UP · NV · 1.7kg



ANSTER SC180

St Andrews Farmhouse Cheese Co., Fife, Scotland

Made by St. Andrews Farmhouse Cheese company, Anster cheese takes its name from the local fishing town of Anstruther which lies a few miles along the coast. The cheese is made using milk from the dairy's own herd of Holstein Friesian cows. They graze fields that overlook the Firth of Forth, where the heavy clay soil encourages lush green grass to grow. Based on a 'Cheshire' recipe, it is typically aged for two - four months and has a crumbly texture, which dissolves in the mouth to give a full flavour, and a lingering 'lemony' tang on the finish.

UP · NV · 1.5kg



TAIN SC083

Highland Fine Cheeses, Tain, Scotland

A mild, cheddar style cheese with a pleasing, smoky aftertaste. A pasteurised cheese made using milk from six local herds of Ayrshire and Holstein Freisian cows.

P · V · 1kg



TRADITIONAL AYRSHIRE

DUNLOP PGI SC157

Dunlop Dairy, Ayrshire, Scotland

Cheesemaker Ann Dorward has revived the fortunes of this traditional Scottish cheese, not least by achieving Protected Geographical Indication (PGI) status for it in 2015. A hard pressed cheese that must be made in the region with milk from Ayrshire cows, it has a more moist texture than cheddar and a flavour that ranges from mild and nutty at six months to aromatic with a slight sharpness at 12 months.

P · V · 3kg



ISLE OF MULL

TRADITIONAL

FARMHOUSE SC041

J Reade & Sons, Isle of Mull, Scotland

As invigorating as a walk along a windswept beach, Isle of Mull cheddar has a tangy flavour that is all its own. The Reade family make the cheese using raw milk from their own cows (the only dairy herd on the island), which are fed on spent grain husks, called 'draff', from the nearby Tobermory whisky distillery, as well as grazing the island's lush grass. Their unique diet contributes to the clothbound cheddar's distinctive flavour: rich, savoury and salty with an earthy edge that echoes the island's peat soil. The cheese is matured for up to 18 months in underground cellars on the farm, which is powered by electricity produced from wind and water.

The Reades eat theirs with Tobermory's Ledaig single malt whisky.

UP · NV · 1.5kg

FRANCE



LE SAINT MONT FC999

Sodiaal, Cou, France

This hard-pressed cheese from the Savoie sports a rind stamped with pictures of Alpine flowers in honour of the beautiful landscape where it originates.

Made with raw milk from cows that graze wild flowers, herbs and grasses in the mountains around La Bâthie in the heart of Savoie, Le Saint Mont des Alpes is aged for seven months until it has a flexible texture and rich, fruity flavour.

Like many mountain cheeses, it's marvellous for melting and pairs well with crisp white wines from the Savoie. It's also made with vegetarian rennet – a rarity in French cheese - so everyone can enjoy.

UP · V · 3.3kg

COMTÉ EXTRA FRUITE

6-10 MONTH AOP FC479

Monts & Terroirs, Franche-Comté, France

Much younger than our Comté Prestige, Extra Fruite is less intense in character with more creamy, fruity flavours, plus a lovely marzipan finish.

UP · NV · 3.5kg



COMTÉ ARTISAN

24 MONTH FC987

Beillevaire, Jura, France

Taste the terroir of France's mountainous Jura Massif in this aged Comté. The cheese has a supple texture and intense flavour, combining toffee sweetness, almonds and complex notes of apricot and pineapple.

UP · NV · 1.5kg



TOMME DE SAVOIE

AOP FC667

Beillevaire, Haute Savoie, France

There are numerous types of tomme cheese, but Tomme de Savoie from the mountainous Savoy region of France, is arguably the most famous. The supple cheese is made with unpasteurised milk from Abondance, Montbeliarde and Tarentaise cows. It has a grey, natural rind and the flavour is sweet, nutty and earthy.

UP · NV · 1.7kg



BEAUFORT D'ÉTE FC984

Beillevaire, Rhône Alpes, France

A mighty mountain cheese from the Haute-Savoie, our Beaufort balances power and grace, thanks to a flavour that is both intensely savoury and fruity with a large helping of hazelnut notes.

UP · NV · 1.5kg



MIMOLETTE FC991

Beillevaire, Pas de Calais, France

One of France's most eye-catching cheeses, Mimolette (also known as Boule de Lille after the city where it was first matured) has a canonball shape, bright orange interior and craggy rind. Aged for 18 months, the flavour is sweet and nutty.

P · NV · 600g



From the top:

Lincolnshire Poacher Double Barrel (EC636)

Tomme de Brulee (FC752)

Ticklemore (EG085)

ITALY



PARMIGIANO REGGIANO
24 MONTH PDO IT130

Boni, Parma, Italy

Production of Parmigiano Reggiano is strictly governed under its Protected Denomination of Origin (PDO) status. Only raw milk from cows can be used and the cheese must be matured for at least 12 months. The very best are aged for much longer, however. Third-generation family business Boni releases its cheeses at 24 months when they have an intricate web of sweet pineapple and savoury notes.

UP · NV · 1.25kg*



OCCELLI IN CHESTNUT
LEAVES IT926

Beppino Occeilli, Piedmont, Italy

There are many reasons to love this singular cheese made in Piedmont. The combination of cow and goats' milk, the long 18 month maturation period and the fact it is then wrapped and aged in chestnut leaves. But it's the flavour that really makes it stand out - tart and yoghurt with sweet pineapple notes and an intense fudgey breakdown just under the rind.

P · NV · 750g*



GRANA PADANO RISERVA
PDO ORO DEL TEMPO 21-24
MONTH IT077

Stravecchio, Emilia-Romagna, Italy

Hard, granular and fruity, Grana Padano is usually aged for 12 to 16 months, but this 'riserva' cheese is specially selected to be matured for 21 to 24 months. The extra time results in a remarkable cheese that is fragrant and intense while also retaining delicate, fruity characteristics. Agriform is a co-operative of dairies in the North East of Italy and is one of the country's largest producers of Grana Padano.

UP · NV · 2.2kg

SWITZERLAND



KALTBACH ALPINE
CREAMY SW581

Emmi, Bern, Switzerland

Matured in the sandstone Kaltbach caves of Switzerland, this pliable Alpine cheese has a smooth silky texture thanks to the addition of cream during the production process. Matured for four to five months in the atmospheric caves, which are buried deep underground near Lucerne, the cheese has a sweet tangy flavour and dark brown natural rind.

P · V · 1kg*

KALTBACH LE GRUYÈRE CAVE
MATURED AOP SW012

Emmi Fribourg, Switzerland

Switzerland's most famous cheese is aged in the natural sandstone caves of Kaltbach, which have high humidity and a stable temperature. The result is a creamy, fruity cheese that works on a cheeseboard or in the kitchen.

The cheese was awarded Gold at the 2017 World Cheese Awards.

UP · NV · 2.5kg*



APPENZELLER SW003

Emmi, St. Gallen, Switzerland

Strong and fruity - the rind is washed in a herbal brine flavoured with a mix of spices and wine and aged for four months.

UP · V · 1/4 1.7kg

APPENZELLER EXTRA SW008

Emmi, St. Gallen, Switzerland

Appenzeller Extra is washed in a herbal brine with a mix of spices and wine and ages for six months, two months longer than the Surchoix version, giving it a more powerful aroma and piquant flavour.

UP · V · Whole 7kg

TÊTE DE MOINE AOP SW050

Emmi, Jura, Switzerland

Tête de Moine, which translates as 'monk's head', was first made in the Abbey of Bellelay in the Swiss Jura mountains more than 800 years ago. Hard, smooth and golden yellow thanks to the cows' diet of Alpine grasses and herbs, the cheese has a buttery, savoury flavour and should be cut using a special rotating blade called a 'girolle'.

UP · NV · 900g

FRIBOURGEOIS

VACHERIN SW580

Emmi, Fribourg Canton, Switzerland

An alpine cheese made with milk from cows that graze on mountain grass and wild flowers in the summer. A pleasant nutty flavour underpinned by notes of fresh hay and milk.

UP · V · 1/4 1.8kg

NETHERLANDS



OLD AMSTERDAM DU171

Old Amsterdam, Zuid (South) Holland, Netherlands

An extra mature gouda with a firm texture and a full-bodied piquant flavour. Rich, salty and lingering with a hint of sweetness.

P · NV · 1.3kg

Ewes' Milk



ENGLISH PECORINO EE178

White Lake, Somerset, England

Named Supreme Champion at the 2019 British Cheese Awards (the third time in a row that White Lake has won the top title), this new semi-hard ewes' milk cheese has a great future ahead of it.

The rind is washed to encourage pungent orange and yellow moulds and yeast to grow, which gives the fruity cheese beneath a delicious savoury edge. Think salted caramel or the sweetness of roast lamb.

Awarded Reserve Champion and Gold at the 2019 British Cheese Awards.

UP · V · 2kg

YORKSHIRE FETTLE EE009

Shepherds Purse, Yorkshire, England

Once known as Yorkshire Feta, Yorkshire Fettle is made to the traditional Mediterranean recipe, hand salted and waxed to seal in the freshness. The sheep's milk delivers a meadowy sweetness which contrasts beautifully with the salty tang.

P · V · 750g*



SPENWOOD EWE EE075

Village Maid, Berkshire, England

Inspired by Pecorino, Spenwood is a hard-pressed cheese made from unpasteurised ewes' milk. It has a well-developed nutty flavour. Awarded Silver at the 2018 British Cheese Awards

UP · V · 2.3kg



NORTHUMBERLAND REDESDALE EE003

Northumberland Cheese Co. Northumberland, England

This delicately sweet sheep's milk cheese holds a special place in the hearts of Northumberland's cheesemakers.

This was the first cheese ever produced by company founder Marc Robertson more than 35 years ago, who originally made batches in a bucket in his kitchen sink. A hard pressed cheese with a smooth texture, the flavour is subtle and moreish with buttery and caramel notes, plus a refreshing tang.

Like Manchego, it's delicious with membrillo, but also works well with our carrot and apricot chutney.

P · V · 1.25kg 1/2



LORD OF HUNDREDS EE017

The Traditional Cheese Dairy, East Sussex, England

This modern, hard ewes' cheese is made using raw milk from Friesland ewes. Curd is ladled into baskets and left unpressed, giving it an open texture and a unique shape. Nutty and caramel notes.

UP · V · 1/4 1kg*

1 Single Gloucester (EC141) 2 Lord of Hundreds (EE037) 3 Cornish Yarg Nettle (EC479) 4 Gorwydd Caerphilly (WE052)



Ewes' Milk



FRANCE

OSSAU-IRATY AOP FC522

Onetik Fromagerie, Basque-Pyrénées, France

Named after the valley of Ossau in Béarn and the forests of Iraty in the Basque Country, this hard ewes' cheese is made in the foothills of the Pyrenees in South West France. The nutty, caramel flavour owes much to the sweet milk of local sheep breeds (Manech and Basco-Bearnaise), which producer Onetik collects from around 150 small mountain farms.

UP · NV · 4.5kg



ITALY

PECORINO GRAN SARDO

IT068

Cooperativa Allevatori Ovisi, Sardinia, Italy

A hard and compact sheeps' milk cheese with scattered eyes, which becomes increasingly peppery as it matures.

UP · NV · 3.2kg

SPAIN

MANCHEGO 6 MONTH

DOP SP014

Gregorio Diaz Miguel, La Mancha, Spain

The cheese has a mildly lactic, gently sweet aroma. Buttery with hints of green almonds and sherry on the palate.

P · V · 3kg

Goats' Milk

NORTHUMBERLAND

ELSDON GOAT EG196

*Northumberland Cheese Co.
Northumberland, England*

Hard, citrusy and made in Yorkshire, Elsdon is not what most people expect from a goat's cheese.

Made with milk sourced from a single herd in Yorkshire by Northumberland Cheese Company, the cheese is hard pressed and aged for three months so it has a close, dense texture. The colour is pure white and the flavour clean and delicate with a lemony tang.

Northumberland Cheese Company first began making cheese in 1984 and today produces a wide range, from goat, sheep and cows' milk.

P · V · 1.25kg 1/2



QUICKE'S GOATS' MILK

CHEDDAR EG052

Quicke's, Devon, England

A world away from French 'chevre', this delightfully different goats' milk cheese is made to a traditional cheddar recipe in 25kg truckles. The master cheesemakers at Devon-based Quicke's use locally sourced goats' milk and mature the clothbound cheeses for six months. The result is a hard cheese with a luxurious clean flavour and silky texture, rounded off with an almond nuttiness. Its creamy personality makes it the perfect partner for sourdough bread and a glass of stout.

Awarded Silver at the 2019 British Cheese Awards.

P · V · 1kg



TICKLEMORE EG085

Sharpham Estate, Devon, England

A moist and crumbly semi-hard goats' cheese with a zesty, floral flavour. It can sometimes be soft just under the white bloomy rind.

Awarded Silver at the 2019 British Cheese Awards.

P · V · 1.6kg

FRANCE

TOMME DE BRULÉE FC752

Pyrénées, Beillevaire, France

You've tried crème brûlée, but have you ever eaten brûléed cheese? Now is your chance.

The rind of this unique cheese from the French Basque Country is skilfully torched with a flame towards the end of the maturation process to give it a distinctive charred appearance and subtle smokey flavours.

Made with sheep's milk from local breeds such as Basco Béarnaise and Manech in the French Pyrénées, the semi-hard Tomme has a flexible interior with fruity and caramel flavours, plus a delicate hint of smoke.

P · NV · 750g

SPAIN

MURCIA AL VINO DOP SP095

Fione, Murcia, Spain

Otherwise known as a 'drunken goats' cheese', this cheese has a distinctive purple rind with an aroma of the wine in which it was bathed. Initially tannic with a little sharpness, balanced by milky sweetness.

P · NV · 2.5kg

BLUE

We love singing the blues whether that's classics, such as Roquefort and Stilton, or new-wave smash hits like Beauvalse and Blacksticks. Sweet, spicy, salty and buttery, these cheeses hit all the right notes.

Cows' Milk



ROYAL BASSETT BLUE EB414
Brinkworth Dairy, Wiltshire, England

Ceri Cryer is the fifth generation to make cheese at Brinkworth in Wiltshire, which has its own pedigree herd of Friesian cows that were first established in 1910. Her light and creamy blue cheese combines a delicate blend of flavours, including fresh butter, olive oil and a damp, earthy note that has much to do with the blue-grey rind. Great with rye bread and a ripe pear.

The cheese was named in honour of the nearby town of Wootton Bassett, which gained Royal status in 2011.

P · V · 200g



NORTHERN BLUE EB196
Shepherds Purse, Yorkshire, England

This punchy blue is a modern classic - with a cult following of fans up and down the country. Made by Yorkshire-based Shepherds Purse, the cheese is smooth and salty, much like a Continental blue, but previous owner and cheesemaker Judy Bell selected a unique blue culture, which gives it a more powerful tang.

Serve on multigrain bread with figs, walnuts and a drizzle of honey. A glass of tawny Port never goes amiss.

P · V · 750g

YORKSHIRE BLUE EB006
Shepherds Purse, Yorkshire, England

A soft, creamy, blue-veined cheese, which has been developed to have a unique buttery and sweet flavour with no sharp bite.

P · V · 1/2 750g*



NORBURY BLUE EB367
Norbury Park Farm Cheese Co., Surrey, England

Quality before profits is the guiding principle at Norbury Park - a small family business that has been hand making this lush blue since 2001.

Milk comes from the farm's own closed herd of Friesians and is left unpasteurised, which means the lush meadow grasses that the cows feed on at the foot of the North Downs are conveyed in the complex flavour of the final cheese. It has a moist texture and peppery tang, while the delicate veining has a beguiling loamy flavour.

The gentle saltiness contrasts well with sweet accompaniments, such as digestive biscuits, pear and walnut chutney or perhaps a glass of port.

UP · V · 1kg





CROPWELL BISHOP STILTON PDO EB161

Cropwell Bishop Creamery, Nottinghamshire, England

We believe Stilton is for life, not just for Christmas. It's one of Britain's greatest cheeses and should be eaten all year round. Cropwell Bishop Creamery in Nottinghamshire, which is run by the Skales family, has been at the vanguard of Stilton production for two generations and continues to win plaudits for its rich tangy blue cheese, which melts in the mouth. It takes 78 litres of milk to make one 8kg cheese with each one crafted by hand, using methods that have changed little since the 17th Century.

Awarded Silver at the British Cheese Awards in 2019 and 2018.

P · V · 1/4 2kg*

CROPWELL BISHOP ORGANIC STILTON PDO EB133

Cropwell Bishop Creamery, Nottinghamshire, England

Hand crafted using organic milk from farms in the Peak District National Park. This Stilton has a well balanced flavour, which contrasts with the tangy blue veins.

P · V · 1/4 2kg



BEAUVALE EB347

Cropwell Bishop Creamery, Nottinghamshire, England

It's not often that Stilton makers branch out into other cheeses, but that's exactly what Nottinghamshire family business Cropwell Bishop did with the launch of Beauvale. A very different blue to Stilton, it has more in common with Gorgonzola Dolce thanks to its soft, gooey texture and mellow flavour, which is sweet and spicy and framed by a lovely underlying earthiness. Milk comes from family farms in the Peak District National Park and the curds are hand ladled to achieve a silky texture.

Adds a new dimension to pasta sauces or you could just attack it with a spoon. We like a slice with an Eccles cake.

Awarded Gold at the 2019 British Cheese Awards.

P · NV · 850g

SUSSEX BLUE EB081

Alsop & Walker, East Sussex, England

This blue cows' milk cheese has a creamy farmyard taste and mild blue flavour. Cut open, it has a small amount of blue veining enclosed in a natural rind.

P · V · 2.6kg



CROPWELL BISHOP SHROPSHIRE BLUE EB001

Cropwell Bishop Creamery, Nottinghamshire, England

Shropshire Blue has no actual link with the county it was named after. It was first invented in 1970 by a cheesemaker in Inverness, who adapted a Stilton recipe by adding annatto to give it a sunset orange colour. Stilton makers eventually adopted the cheese as their own.

Creamy, but without the same level of spice as Stilton, the cheese has caramel hints and a nutty finish.

P · V · 1/4 2kg*



ISLE OF WIGHT BLUE EB351

Isle of Wight Cheese Co., Isle of Wight, England

Established in 2006 by mother and son, Julie and Richard Hodgson, the company's flagship blue is soft and creamy with a bluey green natural rind and blue veins. Awarded Silver at the British Cheese Awards 2018.

P · V · 225g



COLSTON BASSETT STILTON PDO EB002

Colston Bassett Dairy, Nottinghamshire, England

One of the smallest Stilton producers in the country, Colston Bassett is a farmers' co-operative that has been making cheese in the Vale of Belvoir since 1913. Curds are hand ladled to maintain their delicate structure, while the cheeses are pierced relatively late (to activate the blue mould) so that they have time to develop a rounded flavour. Mellow, smooth and creamy with evenly spread blue veins, Colston Bassett also balances sweet, savoury and salty notes.

Awarded two Gold medals at the British Cheese Awards 2018.

P · V · 1/4 2kg*



BLACKSTICKS BLUE MINI EB019

Butlers Farmhouse Cheeses, Lancashire, England

First launched in 2004, Blacksticks' gentle tang and melting texture made it an instant hit with the public. The cheese was soon being served on British Airways First Class and became a pioneer of new wave British blues that are not as spicy as Stilton. Chef Simon Rimmer described it as the "daddy of all blue cheeses".

The cheese is named after a copse of chestnut trees that look like black sticks when they shed their leaves in winter.

P · V · 500g*



BATH BLUE EB022

The Bath Soft Cheese Co., Somerset, England

This creamy blue was named the best cheese on the planet at the World Cheese Awards 2014, pipping nearly 2,600 entries from 33 countries to the title. Made by farmer Graham Padfield using organic milk from his own herd of cows near Bath, the cheese is similar in style to Stilton: sweet and salty with a gentle tang. The dairy has grown and since 2015 includes a cheese shop and café. Visitors can also see the cheese being made for themselves.

Awarded Silver at the 2017 World Cheese Awards and Gold and Silver at the British Cheese Awards 2018.

P · NV · 1/4 2kg

STILTON BABY, THOMAS HOE PDO EB099

Long Clawson Dairy, Leicestershire, England

A rich, blue veined Stilton with a bold and expressive flavour.

P · V · 2kg

LANCASHIRE GARSTANG BLUE EB035

Dewlay, Lancashire, England

A mild, mellow yet indulgent blue cheese made with locally sourced pasteurised cows' milk, and matured up to 10 weeks.

P · V · 750g x 2



COLSTON BASSETT SHROPSHIRE BLUE EB004

Colston Bassett Dairy, Nottinghamshire, England

A blue veined cheese with a distinctive orange interior and evenly spread blue veins. Smooth and creamy with a tang.

Awarded Gold at the 2018 British Cheese Awards.

P · V · 1/4 2kg



KENTISH BLUE EB345

Kingcott Cheese, Kent, England

Steve Reynolds, who comes from a long line of West Country dairy farmers, bought Iden Manor Farm in Kent with his wife Karen in 1990, but it wasn't until 2009 that the couple decided to branch out into cheese-making. Kentish Blue, which is made with raw milk from their herd of pedigree Holstein Friesian and Brown Swiss cows, was their first product and has gone on to win several awards.

A relatively young blue cheese with a firm but moist texture, it is gentle, smooth and has great length of flavour.

UP · V · 1.35kg

Blue Cows' Milk



HARROGATE BLUE EC997

Shepherds Purse, Yorkshire, England

Harrogate Blue represents an important milestone for Thirsk-based Shepherds Purse, marking the passing of the baton from one generation to another. Created by the two daughters of founder Judy Bell in 2012, the cheese coincided with them taking over the day-to-day running of the business. A gentle blue cows' milk cheese with a golden body laced with a web of blue veins, it has a nice balance of creaminess and blue tang with a hint of pepper at the finish.

P · V · 750g*



BRIGHTON BLUE EB343

High Weald Dairy, Sussex, England

There's a salty finish to this creamy blue that is reminiscent of the briny breeze that blows along Brighton's pebbly beach. Made a little further inland in West Sussex using pasteurised milk from Tremains Farm, the cheese has an open semi-soft texture and laid-back personality that becomes more intense as the piquant green veins deepen over time. A wedge on a slice of fruit cake is a thing of beauty.

Mark and Sarah Hardy run regular cheese making classes for the public in their cosy cheese barn at the dairy.

Awarded Super Gold at the 2017 World Cheese Awards

P · V · 3.8kg



BARKHAM BLUE EB227

Village Maid, Berkshire, England

This ammonite-shaped blue cheese has won pretty much every award going, including Supreme Champion at the British Cheese Awards 2015. The reason for its success? The super-creamy Guernsey and Jersey milk that gives the final cheese a gorgeously buttery, melt-in-the-mouth consistency without the harsh tang associated with some blues. It's often described as 'a blue cheese for people who don't like blue cheese'.

Handmade daily using traditional techniques – the distinctive shape comes from draining and moulding the curd in kitchen colanders.

Great for adding depth to risottos, soufflés and salads. Awarded Gold at the 2019 & 2018 British Cheese Awards.

P · V · 800g*



DEVON BLUE EB135

Ticklemore Cheese, Devon, England

Matured for three to six months, Devon Blue has a smooth creamy texture coupled with a round buttery flavour.

P · V · 1/2 1.8kg



OXFORD BLUE MINI EB413

Oxford Cheese Co., Oxfordshire, England

After running a cheese shop in Oxford's covered market for almost a decade, Baron Robert Pouget spotted a gap in the market for a British blue to rival Continentals, such as Fourme D'Ambert and Gorgonzola. The result was Oxford Blue – a moist creamy cows' milk cheese that has an aromatic finish.

P · V · 300g*



DORSET BLUE

VINNY PGI EB412

Woodbridge Farm, Dorset, England

Based on a 300-year-old recipe and made using milk from the Woodbridge Farm's own Friesian herd in Dorset. Crumbly, creamy and nutty.

P · V · 1.5kg*

WENSLEYDALE BLUE EC925

Wensleydale Creamery, Yorkshire, England

A delicately flavoured creamy blue cheese that has a mellow, yet full flavour, which will appeal to newcomers to blue cheese. Sharp and slightly sweet with a close velvet texture.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 1.25kg

1 Stilton Cropwell Bishop Baby (EB097) 2 Royal Bassett Blue (EB414) 3 Isle of Wight (EB351) 4 Brighton Blue Baby (EB343)





BURT'S BLUE EB391

Burt's Cheeses, Cheshire, England

Claire Burt's flagship blue is creamy and mellow with a rind which varies from green-blue to pale grey.

Awarded Gold at the 2019 and 2018 British Cheese Awards.

P · V · 180g*



COTSWOLD BLUE BRIE SQUARE EB129

Simon Weaver Organic, Gloucestershire, England

A blue with a rich, clean and fresh flavour made in the Cotswolds with organic cows' milk. It develops an aromatic piquancy as it ages.

P · V · 300g*

DRUNKEN BURT EB393

Burt's Cheeses, Cheshire, England

Burt's Blue cheese washed in cider.

P · V · 180g



WORCESTER BLUE EB411

Lightwood Cheese, Worcestershire, England

A pretty blue produced in small batches - no machines are used here! Described as a cross between a traditional stilton and a continental soft blue. The flavour strengthens with maturity.

P · NV · 1kg

IRELAND



CASHEL BLUE MATURE IR090

J&L Grubb, Co. Tipperary, Ireland

A pioneer of artisan cheese-making in Ireland, Jane Grubb first started making this soft, subtle blue in 1984 using milk from husband Louis' herd of pedigree Friesian cows in Tipperary. The cheese is hand made in the same way today by the second generation of the family on the same 200-acre farm. The creamy cheese has a hint of saltiness and an even flavour, making it ideal for cheeseboards and as an ingredient in the kitchen. The gentle blue tang has a natural affinity with a ripe pear, but also elevates a steak to new levels.

Did you know? Cashel Blue is named after the historic "Rock of Cashel," a medieval castle that was once the seat of the Kings of Munster. Legend has it that St Patrick first started to convert Ireland to Christianity at the site by using a shamrock to explain the Holy Trinity.

P · V · 1.5kg*

SCOTLAND



STRATHDON BLUE SC110

Highland Fine Cheeses, Scottish Highlands, Scotland

Rory Stone is best known for making traditional Scottish cheeses, such as caboc and crowdie, but Strathdon has more in common with the kind of soft, spicy blues made by the French and Italians. Milder than Stilton with a golden paste dotted with pockets of greeny-blue mould, it is sweet, piquant and has a steely finish.

Lovely with a wee dram of peaty whisky.

P · V · 600g



BLUE MURDER SC081

Highland Fine Cheeses, Tain, Scotland

Made by Highland Fine Cheeses in Tain, Blue Murder is a soft, creamy and mild blue with a thin, grey-white rind.

P · V · 675g

WALES



PERL LAS BLUE MINI WE070

Caws Cenarth, Carmarthenshire, Wales

Perl Las means 'blue pearl' in Welsh – a fitting name for a blue cheese that almost sparkles on the tongue. There's a rich creaminess on first taste, followed by a short burst of saltiness before the delicate blue tang kicks in. A fudgy texture, which helps the cheese melt on the tongue, adds to the experience.

Caws Cenarth was established in 1987 by Thelma Adams, who was well known for making traditional Welsh Caerphilly. Her son Carwyn now runs the business and has added a range of modern Welsh cheeses, including Perl Las, to critical acclaim. Try it on toast, drizzled with a little honey, or melted on a steak.

Awarded Silver at the British Cheese Awards in 2019 and 2018.

P · V · 200g*

FRANCE



BLEU D'AUVERGNE FOURNISSEUR FC001

Beillevaire, Auvergne, France

Made in the centre of France, Bleu d'Auvergne is an approachable cow's milk blue with a mild buttery flavour seasoned with a delicate peppery spice.

UP · NV · 1.25kg



FOURME D'AMBERT PUY LAVEZE FC037

Société Laitière de Laqueuille, Auvergne, France

One of France's oldest cheeses, Fourme d'Ambert has a light-grey natural rind and a creamy interior accented by pockets of blue-green mould. The texture is supple and the flavour is gentle with dairy and fruity, plus a delicate salty finish.

P · NV · 2.2kg



ROCHE MONTAGNE FC637

Beillevaire, Auvergne, France

An easy going cow's milk blue from the Puy-de-Dôme in central France, Roche Montagne has a striking white and black ash-covered rind and supple interior with a texture like set custard. The flavour is mild and malty with gentle spicing from the green and blue pockets of mould.

P · NV · 600g

GERMANY



MONTAGNOLO AFFINÉ GE116

Käserei Champignon, Bavaria, Germany

Käserei Champignon is a family-owned company with more than 100 years of cheese-making experience. It sources milk from cows that graze on the rolling grasslands of the Allgäu region of southern Bavaria and combines it with cream to make a decadent cheese, which is rich, buttery and has mild musty notes from the grey rind.

Try it with a chilled glass of Mosel Riesling.

This creamy German blue has swept the board at recent cheese awards, most notably claiming the title of Super Gold at the prestigious World Cheese Awards in 2017.

P · V · 2kg

ITALY



GORGONZOLA DOLCE DOP
IT480

Bassi, Piedmont, Italy

Silky, sensuous and downright saucy, a mouthful of gooey Gorgonzola Dolce is a moment of pure indulgence. Made in the north of Italy in the Lombardia and Piedmont regions, the rich, super soft blue is matured in slatted wooden belts to stop it from collapsing on itself. The streaks of blue-green mould impart a sharp, spicy flavour that pierces the sweet, creamy notes that would otherwise overwhelm.

P · NV · 1.5kg

VERZIN IT887

Beppino Occelli, Piedmont, Italy

Verzin is reminiscent of the famous marble quarries of Frabosa, because of its white colour and mottled greenish veins. Soft and creamy with a sweet aroma.

P · NV · 4kg

Buffalo Milk



BUFFALO BLUE EB419

Shepherd's Purse, Yorkshire, England

Shepherd's Purse stopped production of this glorious blue when buffalo milk became scarce, but a new long-term relationship with a British water buffalo farm means it has made a welcome return. That's excellent news for cheese lovers because buffalo milk has almost double the cream of cow's, which gives the final cheese a decadent richness, which is nicely offset by the salt and spice of the streaky blue veins. It's a tricky balancing act that has everything to do with the expertise of Shepherd's Purse in North Yorkshire, which has been making blue cheeses since the late 1980s. Try with a sweet, raisiny Tawny Port.

P · V · 750g

Ewes' Milk



BEENLEIGH BLUE EE010

Ticklemore Cheese, Devon, England

Robin Congdon was at the vanguard of the British cheese revolution in the 1970s when he first developed Beenleigh as Devon's answer to Roquefort. The pioneering cheesemaker went to extraordinary lengths to replicate the great French cheese in the UK, growing French herbs for the sheep to eat and introducing moulds liberated from the caves of Roquefort to his maturing rooms.

Though Beenleigh is not like Roquefort, it does have its own unique character. In the early part of the year it is light, lemony and mineral, becoming more intense with toasty and earthy notes as the seasons change.

Ben Harris, who makes the cheese today, recommends a sweet red wine and banana and date chutney as perfect partners.

P · V · 1/2 1.6kg



1 Isle of Wight Blue (EB351) 2 Oxford Blue (EB141) 3 Blacksticks Blue (EB019)
4 Cotswold Blue Brie (EB129) 5 Burts Blue (EB392) 6 Long Clawson Baby Stilton (EB099)
7 Peter's Yard Spelt & Fig Crispbreads (B1229) 8 Cropwell Bishop Stilton (EB161)

Blue Ewes' Milk/Goats' Milk



MRS BELL'S BLUE EE126

Shepherds Purse, Yorkshire, England

There's a lot going on in this compelling blue, which is named after its creator Judy Bell. The meadow-like sweetness of the ewe's milk contrasts beautifully with the cheese's inherent saltiness. There is also a sweet burnt-caramel flavour that envelopes the sharp tang of the blue mould. It's milder than a Roquefort but is still punchy and complex.

Awarded Silver and Gold at the 2018 British Cheese Awards and Gold at the 2017 World Cheese Awards.

P · V · 1.5kg

IRELAND



CROZIER BLUE IR002

J&L Grubb, Co. Tipperary, Ireland

A sister to Cashel Blue, this piquant ewes' milk cheese bears comparisons to Roquefort, but also has its own unique personality that comes from the landscape of Tipperary. Milk is sourced from a local flock of Friesland sheep, which graze the limestone fields nearby and gives the cheese a subtle blue flavour and sharp mineral quality.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 750g

FRANCE



ROQUEFORT PAPILLION NOIRE AOP FE065

Fromagerie Papillon, Midi-Pyrénées, France

A strong blue cheese characterised by a white interior and intense greenish blue veins that run throughout. Papillon's Roquefort has a wonderful balance between salt, spice and cream, plus notes of fresh pear.

UP · NV · 1.5kg

Goats' Milk



HARBOURNE BLUE EG043

Ticklemore Cheese, Devon, England

A goats' milk blue made to a Roquefort recipe in Devon, Harbourne is a cheese with an identity crisis, and all the better for it. Like its sister Beenleigh Blue, which is made with ewes' milk, the flavours evolve throughout the year reflecting the changing environment of the animals. Light, clean and citrusy with a crumbly texture early on in the year, the cheese becomes stronger and denser as the seasons change with more spicy and floral notes.

P · V · 1/2 1.6kg

SPAIN



VALDEÓN PICOS BLUE SP050

Queserías Picos de Europa, Valdeón, Spain

Beneath the maple leaves that cover this queso from Northern Spain is a plucky mixed milk blue that has plenty of spice and buttery richness.

Made by the Alonso brothers, Tomas and Javier, for more than 30 years in the Picos de Europa mountains in Castilla-León, the cheese has a sticky rind and salty tang with sweet, meadowy notes.

Perfect partner? Oloroso sherry.

P · NV · 2.5kg

1 Fourme D'Ambert Puy Laveze (FC037)
2 Barkham Blue (EB227) 3 Picos Blue (SP050)
4 Northern Blue (EB196)



SOFT & SEMI-SOFT

From innocent fresh cheeses that are barely a few days old to luscious bries with gooey hearts, these are the cheese world's sensitive souls. Treat them well and they will repay you with yielding textures and flavours that go from zesty to mushroomy.

Cows' Milk



LORD LONDON EC954

Alsop & Walker, East Sussex, England

Developed to coincide with the London Olympics, this curvaceous brie-like cheese is made just a short journey from the capital in East Sussex. Arthur Alsop and Nicholas Walker, who have been in business since 2009 and have a stall at Borough Market, use conical moulds to create the distinctive 'boob' shape (stop sniggering at the back). The cheese is soft and creamy with mushroom and citrus notes.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 600g



FINN EC097

Neal's Yard Creamery, Herefordshire, England

Following in the footsteps of classic French triple-cream cheeses such as Brillat-Savarin, Finn is made with pasteurised milk and the addition of double cream to give a rich luxurious texture.

Surprisingly firm and lactic when young, it takes on walnut and mushroom aromas as it matures with a smooth, creamy breakdown beneath the rind.

P · V · 200g



WINSLADE EC989

Hampshire Cheeses, Hampshire, England

Vacherin Mont d'Or meets Camembert in this gooey cheese from the company behind Tunworth. Like Vacherin, the soft cows' milk cheese is encircled by a spruce band, which imbues interesting piney, floral notes, but there are also similarities to Camembert with mushroom and cabbage flavours. The texture becomes softer and silkier as it matures, which makes it perfect for baking in the oven.

Awarded Gold at the British Cheese Awards 2019 and 2018.

P · V · 230g

Ashlynn (EG275)





ASHCOMBE EC745

King Stone Dairy, Gloucestershire, England

A cheese that proves that necessity is the mother of invention. Gloucestershire-based King Stone Dairy developed this Morbier-style cheese to help navigate the uncertainties of lockdown. Rather than make short shelf-life soft cheeses, he decided to make the longer aged Ashcombe as a way of storing milk for longer.

A supple cow's milk cheese with a line of edible ash running through the centre and a funky orange rind, the cheese is matured for around four months and combines beefy, umami notes from the rind with an interior that is buttery and hazelnutty.

P · NV · 1.5kg



SHARPHAM BRIE MINI EC723

Sharpam Estate, Devon, England

A Coulommiers-style cheese made in Devon with Jersey cows' milk from the dairy's own herd. Buttery and gooey when mature. The estate is also known for its award winning English wine.

UP · V · 300g*



SLACK MA GIRDLE EC144

Charles Martell & Son, Gloucestershire, England

Charles Martell is famous for his whiffy perry-washed cheese Stinking Bishop, but there are some people (not us!) that find it too overpowering. That's where Slack ma Girdle comes in. It is made in the same way as Stinking Bishop, except it isn't washed, leading to a very different cheese altogether. Beneath the thick rind is a velvety smooth paste with a progression of flavours from hints of rocket and almonds to a big brothy finish. And the name? It's actually a type of cider apple grown in the West Country, which gives you a clue as to what to drink with it. A glass of cider is the perfect partner.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 700g

WATERLOO EC793

Village Maid, Berkshire, England

A mild, soft white cheese made from thermised Guernsey milk using a washed curd method to achieve a gentle buttery flavour. Its distinctive yellow colour is due to the natural carotene in Guernsey milk.

UP · V · 350g*



TUNWORTH EC787

Hampshire Cheeses, Hampshire, England

This Camembert-style cheese needs no introduction. A genuine British cheese superstar, Tunworth can hold its own against anything France has to offer.

Made by Stacey Hedges and Charlotte Spruce in Hampshire, the soft mould-ripened cheese has been named Supreme Champion at the British Cheese Awards twice since it was first launched in 2005. It is loved by chefs and cheese aficionados in equal measure for its thin wrinkled rind and sweet flavour, which takes in vegetal, cabbagey notes.

A tricky cheese to match with red wine – the tannins clash with the creaminess of the cheese. Try cider or beer instead. A crisp pilsner is a refreshingly good match.

Top fact: The distinctive rind is formed by a mix of moulds, including Geotrichum and white Penicillium Candidum, which can and should be eaten.

Awarded Silver at the 2019 and 2018 British Cheese Awards.

P · NV · 250g



BATH SOFT EC363

The Bath Soft Cheese Co., Somerset, England

Organic dairy farmer, Graham Padfield discovered the recipe for this square, bloomy rinded cheese in an old grocer's book. It dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. The flavour is earthy and creamy with a hint of lemons. It comes wrapped in parchment paper with a red wax seal.

Awarded Supreme Champion 2019 at the Artisan Cheese Awards and Gold at the British Cheese Awards 2018.

P · NV · 225g



ST JUDE EC026

Whitewood Dairy, Suffolk, England

Similar to St Marcellin, this dainty little cheese is fresh and lemony with a zippy mousse-like texture when young, but packs more punch as it matures, developing earthy flavours and a gooey interior.

Awarded Gold at the 2017 British Cheese Awards.

UP · NV · 100g



BARON BIGOD EC906

Fen Farm Dairy, Suffolk, England

Third-generation dairy farmer Jonny Crickmore and his wife Dulcie became so fed up with rock bottom milk prices in the late noughties that they decided to turn their hands to cheese-making. After a whirlwind trip to France to buy a herd of Montbéliarde cows, the couple returned home to Suffolk to make a milk Brie de Meaux-style cheese called Baron Bigod (pronounced 'by-god'), which is named after a local 12th century nobleman.

The instant popularity of the cheese has much to do with its silky paste and long complex flavours of farmyard, morels and warm earth. On its day, Baron Bigod can more than hold its own against anything made across the Channel.

Awarded Silver at the 2019 and 2018 British Cheese Awards.

P · NV · 1kg*



TRUFFLED BARON BIGOD EC065

Fen Farm Dairy, Suffolk, England

Fen Farm Dairy's answer to Brie-de-Meaux has been so successful since its launch in 2013 that it has ended up replacing the original French fromage on menus and counters across the UK. But if you thought Baron Bigod was good, wait until you try the truffled version.

The glossy interior contains a layer of mascarpone, made at the farm in Suffolk with the same milk. This is infused with the finest black truffles, which creates a wonderfully rich and rounded flavour. There are notes of wild mushrooms and warm soil, plus a heady perfume of truffles. Irresistible whether you are British or French!

P · NV · 150g



MAY HILL GREEN EC143

*Charles Martell & Son,
Gloucestershire, England*

A soft almost runny cheese with an enigmatic flavour from the chopped nettles which coat the rind. The cheese is supported with a beechwood lath and is wrapped in waxed paper.

P · V · 1.8kg



BIX EC006

Nettlebed Creamery, Oxfordshire, England

A soft, pasteurised, triple cream cheese, named after the village where the herd grazes, Bix bears a passing resemblance to the French cheese Chaource, but also has its own unique personality. Beneath the white wrinkly rind is a dense, ultra creamy interior with a moreish lactic tang. Awarded Gold at the 2019 British Cheese Awards and Best Soft White in 2018.

P · NV · 100g



CAMEMBERT SUSSEX EC294

Alsop & Walker, East Sussex, England

A creamy cows' milk cheese with a white bloomy rind, which becomes softer and oozy as it ages. The flavour is earthy and mushroomy.

P · V · 1kg

EVENLODE EC792

King Stone Dairy, Gloucestershire, England

Best known for the spruce-wrapped Rollright, cheesemaker David Jowett's exploration of washed rind cheeses continues with Evenlode.

The soft, pungent cheese can taste distinctly different depending on its age. Beneath the sticky terracotta coat, the cheese is curdy and lactic when young but becomes meltingly soft with deeply satisfying notes of beef stock, roast onions and peanuts as it breaks down.

It's named after the nearby River Evenlode in Gloucestershire, which is a tributary of the Thames.

P · NV · 250g



ISLE OF WIGHT SOFT EC031

*Isle of Wight Cheese Co.,
Isle of Wight, England*

Best known for his soft blue cheese, cheesemaker Rich Hodgson has also made this bloomy, Camembert-style cheese since 2006 at his dairy in Queenbower on the Isle of Wight.

Milk is collected fresh from Crocker's Farm in Newport, less than 10 miles away, two or three times a week to make the cheese, which is aged for two to four weeks until it has a downy white rind.

When it's young, it has a zingy lactic tang, but the interior breaks down, becoming meltingly soft and much more earthy and savoury in flavour as it ages. Try it with a spoonful of chilli jam or our spiced pear and nigella seed chutney.

P · V · 180g

COTSWOLD BRIE EC485

*Simon Weaver Organic,
Gloucestershire, England*

A soft and buttery cheese made with organic milk from the farm's own herd of 250 Friesian cows.

P · V · 240g

COTSWOLD BRIE

SMOKED EC998

*Simon Weaver Organic,
Gloucestershire, England*

Brie made using organic milk is smoked over apple wood for four hours.

P · V · 140g



DELILAH EC341

*Cheese Cellar Dairy,
Worcestershire, England*

A triple cream cheese that will turn heads and set tongues wagging. The latest Cheese Cellar creation is made by enriching locally sourced cows' milk with double cream to create a decadent flavour and texture, matched by an eye-catching appearance. The pyramid shaped cheese sports a snowy white coat and tiara of crushed pink peppercorns.

The flavour? Super creamy with a lactic tang and fruity heat from the pepper. Match it with bubbles – Champagne or English sparkling wine – to cut through the mouth-coating creaminess and accentuate the perfumed heat of the pink peppercorns. A drizzle of truffle honey takes it to new levels of luxury.

P · V · 200g



GRETA EC342

*Cheese Cellar Dairy,
Worcestershire, England*

Made at our own dairy in Herefordshire by master cheesemaker George Bramham, our cow's curd is crumbly and flaky, a little like a fresh Feta, but is also soft and smooth enough to spread.

Buttery with a refreshing burst of acidity, the young fresh cheese also picks up aromatic notes from the basil and garlic-infused oil in which it is submerged to keep moist. It's perfect for salads and starters, while the oil can be used in dressings and marinades. A cheese for many different occasions.

Top tip: Drained Greta is supple enough to roll into balls, which can be used as a cheesy centre for arancini.

Fresh · V · 600g



BURLAND BLOOM EC713

*Butlers Farmhouse Cheeses,
Lancashire, England*

Butlers has been making crumbly Lancashire near Preston for four generations, but it's also a dab hand at softer, squidgier cheeses. Blacksticks Blue, Button Mill and Kidderton Ash to name just a few.

Burland Bloom follows the new tradition. Inspired by French Brie and Camembert, it is made by hand using milk from herds that graze the fields around the dairy and has a fluffy white rind and yellow interior.

Buttery, mushroomy and great for baking on pizzas. Or pop it on a cheeseboard with plum and ginger chutney.

P · V · 150g

IRELAND



COOLEENEY MINI IR031

Cooleeney Cheese, Co. Tipperary, Ireland

The verdant landscape of Tipperary is cow nirvana. Peaty soil, plenty of rain and clover-rich grass means Cooleeney's herd of pedigree Friesians produce rich, sweet milk that is perfect for making cheese. The fourth generation business is best known for this Camembert-style cheese, which is luscious and buttery with hints of oak and button mushrooms.

The acidity of a sauvignon blanc cuts through the richness of the cheese well or try a crisp pale ale to refresh the palate between mouthfuls.

UP · V · 200g

SCOTLAND



PADDY'S MILESTONE SC155

Dunlop Dairy, Ayrshire, Scotland

A small rock-shaped soft cheese made from the dairy's Ayrshire cows' milk. The cheese has a distinctive, wrinkly rind and a creamy delicate flavour.

P · V · 200g

BLACK CROWDIE SC008

Highland Fine Cheeses, Scottish Highlands, Scotland

A creamy soft cheese hand rolled in Scottish pinhead oatmeal and enhanced with spicy cracked black peppercorns.

P · V · 500g

CABOC SC016

Highland Fine Cheeses, Scottish Highlands, Scotland

Based on a 14th century recipe, Caboc is a double-cream cheese rolled in toasted pinhead oatmeal.

P · V · 110g*

CLAVA BRIE SMOKED SC127

Connage Highland Dairy, Scottish Highlands, Scotland

The smoked version of Clava brie retains the bloomy rind creamy centre, and earthy flavour of the original, but has an added depth from being smoked over oak whisky barrel shavings.

P · V · 250g

CLAVA BRIE SC123

Connage Highland Dairy, Scottish Highlands, Scotland

A creamy soft cheese with a bloomy rind and earthy flavour.

P · V · 1.5kg



MORANGIE BRIE SC113

Highland Fine Cheeses, Tain, Scotland

Highland Fine Cheeses in Tain started out making traditional Scottish cheeses, such as Caboc and Crowdie, but when owner Rory Stone joined the family business in 1994 he looked to France for inspiration.

Morangie Brie is a fine example of this new direction. Made with milk from local co-operatives, Morangie means 'tranquillity' in Gaelic, but the cheese is actually based on French Brie and Camembert. The soft, round cheese wears a bloomy white coat and has a gooey centre, while the flavour takes in classic notes of butter, mushrooms and brassica.

Try with a drizzle of chilli honey and a glass of Tawny Port, or just bake it in the oven until molten.

P · V · 250g

LADY MARY SC185

Strathearn Cheese Co., Perthshire, Scotland

Named after a local beauty spot along the river Earn, where wild garlic grows abundantly, Lady Mary is a fresh, lactic cheese made from cow's milk. Flavoured with locally foraged wild garlic and summer harvest truffle infused rapeseed oil, it has a fresh lemony taste and subtle flavours of wild garlic and truffle, with a creamy and smooth texture.

P · V · 250g

WALES



PERL WEN WE056

Caws Cenarth, Carmarthenshire, Wales

Caerphilly meets brie in this organic bloomy rinded cheese made by Carwyn Adams close to Cardigan Bay. There's the creamy, buttery texture of brie, which becomes increasingly runny as the cheese matures, but also a lemony, salty centre that is more reminiscent of Caerphilly. Try it baked in a pastry parcel with a dollop of chutney.

P · V · 200g*

FRANCE



CAMEMBERT DE NORMANDIE AOP FC433

Gillot, Normandie, France

Camembert-style cheeses are made all over the world, but Normandy is where the creamy soft fromage first originated and under the terms of its AOP must be unpasteurised. Family-owned business Gillot, which has been making cheese for more than 100 years, sources milk from small farms in the Orne region and still hand lades the curd to achieve a silky supple texture. It's a rich, buttery cheese with hints of grass and wild mushrooms. Wonderful baked in the oven and served with crusty bread.

UP · NV · 250g

ST NECTAIRE AOP FC659

Fromagerie Paul Dischamp, Auvergne, France

St Nectaire is known for its creamy, unctuous paste and hazelnut flavour. Made from the milk of Salers cows that graze the rich volcanic pastures of the Auvergne.

P · NV · 1.8kg

DELICE DE BOURGOGNE FC489

Fromagerie Lincet, Bourgogne, France

Created by Jean Lincet of Fromagerie Lincet, cream is added to the milk giving the final cheese a rich decadent flavour and texture.

P · NV · 1.8kg

RACLETTE FC623

Monts & Terroirs, Haute Savoie, France

A pressed cheese with a very soft texture which once melted reveals its fruity aroma and aromatic flavour. Serve hot with bread.

P · V · 1/4 1.75kg*



MONT D'OR HAUT DOUBS AOP FC246

Badoz, Franche-Comté, France

Curd nerds count down the days until this gloriously gooey mountain cheese comes into season. Only available from September to May, Mont d'Or is wrapped in a spruce band and has a delicate undulating rind. A rich, creamy cheese with a funky tang from the rind, there is no better thing for baking in the oven.

UP · NV · 400g*



ST MARCELLIN FC724

Fromagerie de L'Étoile, Rhône-Alpes, France

A dishy cheese in more ways than one. Saint-Marcellin has an eye-catching wrinkly rind, but also comes in its own cute ceramic dish, which protects it on its journey from the Rhône-Alpes.

Made by Fromagerie de L'Étoile, the cheese is protected by a PGI, which means it must be made in a traditional way in the region. Curds are ladled into small moulds called 'faisselles', where the whey is drained and the discs of fresh cheese are hand salted, before being matured for at least 10 days. Soft and silky with a lactic tang, which moves into fruity and savoury notes, it's a little star of the cheeseboard.

UP (thermised) · NV · 80g

Soft & Semi-Soft Cows' Milk



COULOMMIERS FC114

Beillevaire, Seine et Marne, France

Brie-de-Meaux is the best known cheese made in the historic Brie region, east of Paris, but there are plenty of others to discover.

Coulommiers, named after a commune in the Seine-et-Marne department, is a good starting point. Much smaller than Brie-de-Meaux (it's often known as 'petit brie'), but with the same white rind and glossy paste, it has similar mushroomy, vegetal and creamy flavours, but also nuttier tones.

Ours is made at the Bries-de-Saint-Rémy dairy on the banks of the Grand Morin river in the heart of Brie country, which sources excellent quality milk from local farms. The cows graze the fertile plains of Brie, much as they have done for hundreds of years.

UP · NV · 550g



COEUR DE NEUFCHÂTEL AOP FC473

Jean-Yves Anselin, Neufchâtel-en-Bray, Normandy, France

One of France's oldest cheeses, production of this heart-shaped fromage is believed to date back to the 6th Century. Similar in style to Camembert, but saltier and sharper.

UP · NV · 200g



BRILLAT SAVARIN FC429

Fromagerie Rouzaire, Seine et Marne, France

Third-generation cheesemaker Rouzaire is renowned for its Brie, but it also has a cult following for Brillat Savarin. This decadent triple cream cheese has a bloomy rind and a texture like whipped cream. The flavour combines tangy crème fraîche notes and lemon sherbet acidity.

Top fact: Brillat Savarin was a famous 19th century French gastronome and cheese lover.

UP · NV · 500g



CHAUOURCE FC115

Beillevaire, Bourgogne and Champagne, France

Named after a market town in Aube, part of the Champagne region, this lactic, bloomy-rinded soft cheese needs nothing more than a glass of bubbly.

First created by monks in the middle ages, the cheese is made by leaving the milk to curdle over a long period, before the sharp curd is moulded and matured. This gives the cheese a wonderful crème fraîche flavour when young, but it becomes more buttery and vegetal as the white rind softens the paste into a goo reminiscent of melted ice cream. The bubbles and acidity of Champagne cut through the richness is a most agreeable way. Santé!

UP · NV · 690g



SAINT FELICIEN FC116

Beillevaire, Isère, France

A close cousin of Saint-Marcellin, this soft cow's milk cheese has a similar crinkly rind, texture and taste, but there are important differences. Saint-Félicien is twice as big, which means it ripens slightly differently. And is also made with the addition of single cream to create an even richer experience.

According to legend, the cheese was created by a Saint-Marcellin producer, who had cream left over after market day. Rather than waste it, he added it to his milk and made cheese following his normal recipe, and so creamy Saint-Félicien was born.

Young cheeses are light and fresh with lactic and hazelnut flavours, but more mature cheeses are runnier, fruitier and creamier.

UP · NV · 200g

- 1 Little Lepe (EG234) 2 Morangie Brie (SC113)
- 3 Saint Félicien (FC116) 4 Mothias Sur Feuille (FG158)
- 5 St Marcellin (FC724) 6 Chaource (FC115)
- 7 Coulommiers (FC114) 8 Delilah (EC341)



CHEESE CELLAR DAIRY

Based in Worcestershire, the Cheese Cellar Dairy is our very own cheesemaking operation, headed up by the young, clever and charming George Bramham (some people have all the luck). George trained at the School of Artisan Food and has milk in his veins, so when we floated the idea of branching out into soft goats' cheeses, he nearly tripped over his milk churns in excitement.

Goats' Milk



ASHLYNN EG275
Cheese Cellar Dairy, Worcestershire, England

A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. There are also interesting contradictions in the flavour. Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

The breakdown that develops beneath the rind becomes increasingly runny and intense as it matures. At this point, Ashlynn makes a great alternative to baked Camembert. Stud with garlic and drench in white wine, then bake for an hour. Goopy, goaty perfection, especially with a fruity red from the Loire Valley.

Awarded Gold at the 2019 British Cheese Awards and won Best Goats Cheese in 2018, as well as Best New Cheese and Best Soft Cheese in 2017

P · V · 200g



BLANCHE EG271
Cheese Cellar Dairy, Worcestershire, England

Who knew a log of goats' cheese could be so darn sexy? Sporting a wrinkled alabaster coat, underneath which lies a smooth paste that is delicate and creamy - there is no doubt that Blanche is a sensuous little cheese. At two weeks old, there's a perfumed aroma of dark forest honey on the nose, which carries over in the final flavour - think honeysuckle, herbs and a peppery tingle. The cheese intensifies as it matures but still retains its texture making it perfect for slicing and grilling.

Try it with a Belgian-style wheat beer, such as Camden Ale's Gentlemen's Wit, which is shot through with notes of coriander and Earl Grey tea. The fragrant spice and gentle carbonation lifts the cheese to exciting new heights.

Blanche has been busy collecting awards too - awarded Gold in the Best Goat Cheese category (runner up to Ashlynn!) at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017. As well as three Gold Stars at the Great Taste Awards 2017.

P · V · 200g



CLARA EG273
Cheese Cellar Dairy, Worcestershire, England

Blanche's dark, brooding sister is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish. The dark grey rind contrasts against the brilliant white paste making Clara the star of any show. The soft red fruits of a Tuscan rosé make for a dreamy drinks match.

Clara was awarded Silver in the Best Goat category (and was only pipped to the top posts by Ashlynn and Blanche) at the British Cheese Awards 2018 and was awarded Gold in 2017.

P · V · 200g

1 Trufflyn (EG276) 2 Ashlynn (EG275)
3 Delilah (EC341) 4 Harvey & Brockless Kitchen
Caramelised Apple & Onion Chutney (HS713)
5 Blanche (EG271) 6 Clara (EG273) 7 Peters Yard
Spelt & Fig Crispbreads (B1229)
8 Luna (EG312) 9 Greta (EC342)



Soft & Semi-Soft Goats' Milk



TRUFFLYN EG276

*Cheese Cellar Dairy,
Worcestershire, England*

Our popular goats' cheese Ashlynn has been given an indulgent truffle twist. Instead of a line of ash running through the pure white interior, Trufflyn has a thin stripe of truffle paste, which adds a new dimension to the flavour. The buttery paste is complemented, not overpowered, by the earthy, mushroomy flavour of the truffle with a lemony sharpness that pierces the richness, while the breakdown that slowly develops beneath the rind becomes increasingly runny and intense.

It's a delicate balancing act to get the cheeses to develop in this way, which takes skill and patience in the vat and the maturation room, where they are kept at just the right temperature to encourage the brainy rind to grow. The man that oversees this tricky job is George Bramham, head cheesemaker at our own Cheese Cellar Dairy in Evesham. The young artisan cut his teeth at the School of Artisan Food in Nottinghamshire and has proved his talent with a series of award-winning lactic goats' cheeses since joining Harvey & Brockless. We hope Trufflyn follows in their footsteps.

Awarded Silver at the 2019 British Cheese Awards.

P · V · 200g



LUNA EG312

*Cheese Cellar Dairy,
Worcestershire, England*

Our family of award-winning goats' cheeses has grown a little bit bigger with the introduction of Luna, a sister cheese to our popular goats' logs Clara and Blanche. Made with pasteurised milk by our cheesemakers at the Cheese Cellar Dairy in Worcestershire, the creamy baton of cheese is sprinkled with edible ash to help encourage the white moon-like rind to develop – a process that involves plenty of patience and skill in the maturing rooms.

Luna has been developed to be drier and less gooey beneath the rind than our other cheeses after chefs told us they wanted a goats' log that was easy to handle, slice and portion. There's no compromise on flavour though. Beneath the fluffy white rind is a melt-on-the-tongue texture and a world of flavour, taking in cool, creamy acidity, followed by woody, savoury notes and a pink peppercorn finish.

Luna has landed.

P · V · 180g

1 Peter's Yard Mixed Catering Pack (B1135)

2 Trufflyn (EG276) 3 Luna (EG312)

4 Blackberry & Sloe Gin Conserve (CP237)



Soft & Semi-Soft Goats' Milk



RAGSTONE EG038

Neal's Yard Creamery, Herefordshire, England

At first sight this lactic goats' log may look pure and simple, but beneath its delicate white rind is a surprisingly deep and complex cheese. There's a racy acidity, which cuts through the richness, while vegetal notes and an earthy finish add further interest. There's also an intriguing mix of textures with the thin rind giving way to an oozy breakdown and a smooth paste inside. Cheesemaker and owner Charlie Westhead likes to serve Ragstone with nothing but a few crackers, so the long flavour is uninterrupted.

P · V · 200g

RAVENS OAK BRIE EG244

Butlers Farmhouse Cheeses, Lancashire, England

A mild and creamy goats' cheese which becomes softer and more pronounced as it matures. Milk is locally sourced from Lancashire farms.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 150g



TOR EG299

White Lake, Somerset, England

Half close your eyes and you might just mistake this ash-coated goats' cheese for a tiny version of the mystical Glastonbury Tor in Somerset. That's because White Lake can see the ancient hill, which is linked to Arthurian legend, from its dairy near Shepton Mallet so decided to make a pyramid-shaped cheese in its honour. It has a smooth close texture and fresh, lemony flavour with an underlying earthiness.

UP · V · 200g

KIDDERTON ASH EG003

Butlers Farmhouse Cheeses, Lancashire, England

Delicate and creamy, Kidderton is rolled in fine edible black charcoal ash before developing its distinctive coat.

P · V · 160g



GOLDEN CROSS EG025

Golden Cross Cheese Co., Sussex, England

Kevin and Alison Blunt lived in a mobile home with a few pigs, chickens and goats for company when they bought six acres of land in 1984. They acquired the recipe and equipment for a St Maure-style cheese from local Frenchman Regis Du Satre (who used to work for Harvey & Brockless) and the rest is history. Today the couple have a 230-strong herd of goats, whose raw milk is used in a zingy, velvety cheese that becomes denser and more intense as it matures.

Awarded two silver medals at the British Cheese Awards 2018 and Gold in 2017.

UP · V · 225g



- 1 St. Maure Ash (FG147) 2 Fougereux Brie (FC509) 3 Cerney Ash (EG195)
- 4 Crottin de Pays (FG001) 5 Tor (EG299)
- 6 Flower Marie (EE040) 7 Lord London (EC954)
- 8 Paddy's Milestone (SC155) 9 Eve (EG227)

WASHED

Washed in brine or alcohol as they mature to develop a fragrant rind, these cheeses have varying levels of pungency, but are united by a breadth of flavours from rich and meaty to fruity and creamy.

Cows' Milk



KELTIC GOLD EC644

Whalesborough Cheese, Cornwall, England

Gold by name, gold by nature. The sunset orange rind of this semi-soft cheese immediately catches your eye, and then your nose, thanks to a powerful aroma, which comes from washing the cheese in cider as it matures. The sweet, creamy interior balances out the meaty, yeasty notes of the rind to create a harmonious cheese that is full of flavour.

Create your own fondue by baking it in a clay dish with a touch of nutmeg. Serve with crudités and crusty bread.

Awarded Silver at the 2019 British Cheese Awards and Gold in 2018.

P · V · 350g

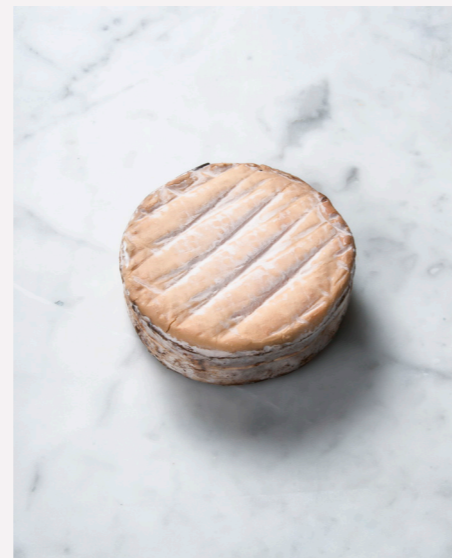


OXFORD ISIS MINI EC671

Oxford Cheese Co., Oxfordshire, England

Film-maker, French baron and affineur, Robert Pouget is one of British cheese's more colourful characters. After opening a shop in Oxford's covered market and launching the much loved Oxford Blue, he teamed up with son Harley to make Oxford Isis in 2003 with the aim of supplying the city's colleges and restaurants. The cheese, which is washed in local mead, was so popular that it soon gained a national following. The washing process gives it a velvety consistency and pungent, floral flavour.

P · V · 200g*



ROLLRIGHT MINI EC908

King Stone Dairy, Gloucestershire, England

A rising star of the British cheese scene, twenty-something David Jowett trained at the School of Artisan Food and worked for some of the country's best cheese shops and makers, before striking out on his own. Made using milk from a herd of predominantly Brown Swiss cows at King Stone Farm, Rollright has a washed rind and yielding, buttery paste with savoury, animal flavours.

The cheese is named after a local landmark – a collection of Neolithic and Bronze Age standing stones called the Rollright Stones.

Awarded Gold at the 2019 and 2018 British Cheese Awards.

P · NV · 250g*



Washed Cows' Milk



OGLESHIELD EC858

J&E Montgomery, Somerset, England

Best known for his superlative farmhouse cheddar, Jamie Montgomery also makes a raclette-style cheese called Oglesfield, using rich unpasteurised Jersey milk from his own herd.

Initially made as a firm cheese, the texture changes as it matures by being washed in brine until it has a pliable and springy consistency. The washing process also gives the rind its pretty pink colour and pungent aroma, which complements rather than overpowers the creaminess of the cheese.

The high fat content from the Jersey milk makes this a magnificent cheese for melting. It takes cheese on toast to exciting new places, but it's hard to beat blankets of molten Oglesfield draped over boiled potatoes with gherkins, à la raclette. Wash it down with a fruity white wine.

Did you know? The cows graze a bronze age hill fort, which many believe was where Camelot once stood.

Awarded Gold at the British Cheese Awards 2019 and 2018.

UP · NV · 1kg*



CELTIC PROMISE WE020

Eastside Cheese Co., Surrey, England

This fruity washed rind cheese was created by the late James Aldridge, a maturer and retailer who was instrumental in the revival of British cheese in the 1980s and 90s.

It starts out life as a Caerphilly-style cheese made with unpasteurised cows milk by Caws Teifi in Dyfed, West Wales. But is then aged and matured by Aldridge's partner Pat Robinson at Eastside in Surrey. The outside is smear ripened with cider, which produces the blushing pink rind and pronounced aroma. Although it smells powerful, the cheese itself is actually pleasantly mild. Supple, smooth, spicy and aromatic,

UP · NV · 500g



HIGHMOOR EC929

Nettlebed Creamery, Oxfordshire, England

This handsome washed rind cheese from Nettlebed Creamery sports a terracotta coat dusted with white mould. Inside, the flexible golden paste is dotted with tiny holes and has a gentle meaty flavour, taking in smoked bacon and Bovril notes. A great cheese for melting.

P · NV · 300g



YARLINGTON EC911

King Stone Dairy, Gloucestershire, England

A shared passion for cheese and cider brought three like-minded souls together to create Yarlinton. A collaboration between cheesemaker David Jowett, cider maker Tom Oliver, and cheese and cider expert Sam Wilkin, this soft and savoury washed rinder is doused in cider made with Yarlinton Mill apples (hence the name) during maturation. This encourages pungent cultures to grow on the rind creating a reddish hue and deep umami flavour, while the interior flows like velvet.

P · NV · 220g

Washed Cows' Milk



STINKING BISHOP

BABY EC759

Charles Martell & Son, Gloucestershire, England

A favourite of Wallace & Gromit, this full-fat soft cheese is not as powerful as its pungent smell may suggest. Washed in perry (pear cider) the sticky orange rind has a strong, aroma, but the supple interior is surprisingly sweet and mild. The cheese is supported by a collar of beechwood.

Did you know? Stinking Bishop is named after a pear found on the farm, and not after its ripe smell.

Awarded Silver at the British Cheese Awards 2018.

P · V · 500g*



SOLSTICE EC110

White Lake, Somerset, England

This voluptuous semi-soft cheese from the legendary White Lake dairy owes much of its character to the use of rich, creamy Guernsey milk, but award winning cheesemakers Pete Humphries and Roger Longman also wash it in Somerset Cider Brandy to add another dimension. Creamy, indulgent with a bit of spice, it's amazing baked in the oven and served with griddled asparagus spears for dipping. Matches well with fizz.

P · V · 200g



MAIDA VALE EC772

Village Maid, Berkshire, England

The name of this pungent new soft cheese from Berkshire-based Village Maid is nothing to do with the West London suburb. It's actually a reference to the fact that the redolent orange rind is formed by regular washes in ale as it matures. The beer - a local IPA called Treason - helps give the rind yeasty, breadly notes, while the interior is mild and buttery thanks to the use of rich Guernsey Milk. A dab of our fragrant spiced pear and nigella seed chutney brings out the cheese's natural aromatic qualities.

Awarded Silver at the 2019 British Cheese Awards.

UP · V · 180g

IRELAND



GUBBEEN MINI IR041

Gubbeen Farmhouse Products, Co. Cork, Ireland

Bordered by the Atlantic and Mount Gabriel, Gubbeen Farm in West Cork has been tended by the Ferguson family for six generations. Their supple, creamy cheese, which is made with milk from their own herd, is washed in brine to create a sticky orange skin. When young, Gubbeen has gentle aromas of mushrooms, nut and forest floor, which intensify as it matures with a soft, bouncy texture that makes it perfect for melting. The bacteria that grows on the rind is so specific to the dairy that it is named after the cheese: Gubbeenensis.

P · NV · 400g*

GUBBEEN SMOKED

MINI IR029

Gubbeen Farmhouse Products, Co. Cork, Ireland

Rind washed and smoked with a distinctive strong flavour, the semi soft cheeses are coated in black wax to preserve the smoky flavour.

Awarded Gold at the 2018 British Cheese Awards.

P · NV · 400g*



MILLEENS DOTE IR061

Milleens Cheese, Co. Cork, Ireland

Not so long ago there wasn't a single farmhouse cheesemaker left in Ireland. That was until 1974 when Veronica and Norman Steele moved from Dublin to live the good life on a small farm on the rain-lashed Beara peninsula in Cork. They started with just one cow (called Brisket with just one horn) and Veronica was soon experimenting in her kitchen. Most of the cheeses ended in failure. The salty coastal air gave them a sticky orange rind so, rather than fighting it, Steele encouraged the mould to grow on a soft washed rind cheese that was christened Milleens (after the farm). Made today by their son Quinlan, the cheese is complex – floral, herbal and earthy with a rich glossy texture. It's the original Irish farmhouse cheese.

P · NV · 200g

SCOTLAND



MINGER SC112

Highland Fine Cheeses, Tain, Scotland

Rory Stone, owner of Highland Fine Cheeses, has made plenty of headlines with this soft, square washed rind cheese, partly because of the controversial name, but mainly because it has been dubbed 'the smelliest cheese in the world'.

Don't believe everything you read in the papers. It's true the annatto-coloured washed rind has a pungent whiff, but it all balances out with the buttery, milky paste beneath, which is soothingly mild. Minger's bark is definitely worse than its bite.

P · V · 250g



STRATHEARN SC183

Strathearn Cheese Co., Perthshire, Scotland

Made with pasteurised cow's milk and animal rennet, Strathearn is matured for four weeks and washed in a Glenturret 10 year old single malt whisky flavoured brine, every other day.

Semi-soft in texture and quite lactic, the paste contrasts very well with the flavour-some rind.

P · NV · 250g

WALES



GOLDEN CENARTH WE967

Caws Cenarth, Carmarthenshire, Wales

There's a peachy blush to the rind of this Welsh beauty, which comes from being regularly bathed in cider as the cheese matures. Made with organic milk from the Teifi Valley, the washed rind gives the semi-soft cheese a gentle earthy aroma, which is complemented by nutty, savoury flavours and a rich almost smoky depth.

Golden Cenarth is one of several award-winning cheeses developed by Carwyn Adams at Caws Cenarth.

Awarded Silver at the 2019 British Cheese Awards.

P · V · 200g



1 Rachael Reserva (EG190) 2 Stinking Bishop (EC759) 3 Solstice (EC110) 4 Soumaintrain (FC112) 5 Oglesfield (EC558) 6 Rollright (EC897) 7 Northumberland Heather Honey (CP308) 8 Millers Damsels Plum & Date Toasts (B1218)

FRANCE



CAMEMBERT CALVADOS FC110

Beillevaire, Normandy, France

Cheese purists might argue it is impossible to improve Camembert de Normandie. The gloriously gooey cheese has such deep roots in France that it is part of the national identity.

But it's hard to argue against Camembert Calvados, which is made by taking raw milk Camembert from Normandy and immersing it in a bath of Calvados before rolling it in toasted breadcrumbs.

The result? An oozy, boozy cheese that mixes apple, earthy and double cream notes, plus a luxurious texture full of contrasts between the toasty rind and the luscious centre.

Bake it in the oven and serve with a shot of Calvados for an almost transcendental experience. Even traditionalists will be won over.

UP · NV · 250g

SOUMAINTRAIN FC112

Beillevaire, Bourgogne, France

Soumaintrain is often seen as the mild mannered brother of Époisses, but it's a cheese that still packs a punch compared to most.

Made in the Burgundy region, the cheese is washed only in brine as it matures (not brine and alcohol like Époisses) to create a wonderfully orange rind with powerful farmy, smokey and meaty aromas. This breaks down the paste underneath into custardy goo so soft that it needs a wooden box to hold it in shape.

The flavour is a perfect balance between the savoury rind and the milk and hay notes of the inside. Just add bread, pickles and charcuterie.

P · NV · 400g

ÉPOISSES LARGE AOP FC493

Germain, Champagne-Ardenne, France

Spicy, sweet and salty, this iconic orange-skinned cheese is washed in a mixture of water and Marc de Bourgogne as it matures, giving it a wonderful pungent aroma and yielding texture.

P · NV · 1kg

ÉPOISSES FERMIER FC191

Beillevaire, Bourgogne, France

Burgundy's most famous cheese, Époisses is washed in 'marc' brandy, made with grape skins from the nearby vineyards, to achieve a sticky, apricot rind, which has a powerful bouquet and a traditionally meaty, spicy flavour.

UP · NV · 290g



LIVAROT ARTISAN FC725

Beillevaire, Basse Normandie, France

Nicknamed 'The Colonel' because its raffia straps are reminiscent of a colonel's stripes, Livarot rivals Camembert as one of Normandy's greatest cheeses. It has a pungent washed rind, while the paste is sweet and creamy.

UP · NV · 500g



LANGRES PETIT FC531

Beillevaire, Champagne, France

With its billowing white and orange rind, Langres looks a little like a fluffy cloud at sunset. There's plenty of weight behind the airy appearance, however, with a pungent tang from the washed rind and plenty of spice and mineral notes from the smooth paste just beneath.

UP · NV · 180g

PONT L'ÉVÊQUE AOP FC605

Gillot, Normandie, France

Named after the town where it was created this soft, white-rinded cheese is made with cows' milk collected from producers in the Bocage Ornais area of Normandy. It has sweet, mushroomy flavour with an earthy finish, which sharpens with age.

UP · NV · 220g*

REBLOCHON FERMIER FC743

Beillevaire, Haute Savoie, France

The peaks and valleys of The Savoie in France are home to some of France's great cheese from Beaufort to Tomme, but Reblochon holds a special place in our hearts. Our raw milk, fermier product is a fine example. Underneath the delicate pink rind is a luscious golden paste. Earthy, savoury and notes of hazelnuts, it's a cheese that is crying out to be melted with potatoes and lardons to make tartiflette.

UP · NV · 500g

MUNSTER MONTAGNE

CLAUDEPIERRE FC993

Beillevaire, Vosges, France

This sticky, pungent cheese is made by the Claudepierre family high up in the Vosges mountains. The washed rind has a strong, aroma, but this is balanced by a mild, buttery interior.

UP · NV · 260g

ITALY



TALEGGIO DOP IT085

Bassi, Piedmont, Italy

Named after an Alpine valley in the Italian region of Lombardy, which is also famous for Gorgonzola and Grana Padano production, Taleggio is loved the world over for its perfumed orange rind and yielding texture. The moulds and yeast that give the cheese its distinctive colour help break down the paste, producing a velvety layer just beneath the rind, while the gentle, aromatic flavour is fruity and floral.

P · NV · 2.2kg*

Washed Ewes' Milk/Goats' Milk

Ewes' Milk



SHEEP RUSTLER EE175

White Lake, Somerset, England

Roger Longman and Pete Humphries at Somerset-based White Lake are restlessly inventive cheesemakers, constantly developing new products that are usually instant hits. This semi-hard ewes' milk cheese is made to the same recipe as their washed rind goats' cheese Rachel. Matured for around three months it has a clean nutty flavour, not a million miles way from pecorino.

Sheep Rustler was awarded Gold at the 2019 British Cheese Awards and won Supreme Champion in 2018.

UP · V · 800g

Goats' Milk



KATHERINE EG298

White Lake, Somerset, England

A thermised milk semi-hard goats' cheese washed in cider brandy. The aroma is pungent with a slightly goatly, farmy flavour.

UP · NV · 250g



RACHEL EG185

White Lake, Somerset, England

Legend has it that Rachel was named after an old flame of cheesemaker Pete Humphries who, like the cheese, was sweet, round and a bit nutty. The cheese is washed regularly in a brine solution as it matures giving it a slightly pungent dusky rind, which can also sport orange and yellow spots, while the smooth texture and clean, nutty flavour make it devilishly moreish. A good option for people who like a full flavoured cheese but are not fans of soft goats' cheeses. Pair it with a light red – a pinot noir perhaps – or a real ale.

Awarded Gold at the 2019 British Cheese Awards and Silver in 2018.

UP · V · 2.4kg



RACHAEL RESERVA EG190

White Lake, Somerset, England

White Lake in Somerset has taken goat's cheeses in many different and exciting directions over the past 20 years, and Rachael Reserva is no exception.

Based on the company's much loved washed rind, goat Gouda Rachel, the Reserva version is made in bigger 12kg wheels, which can be aged for over a year. It sings with caramel, pineapple and roasted hazelnut flavours, plus a long savoury finish.

What's in a name? The original Rachel was named after one of the cheesemaker's friends. Rachael Reserva is spelled differently because it was named after a different friend.

UP · V · 1.5kg

1 Langres Petit (FC531) 2 Solstice (EC110)
3 Golden Cenarth (WE967) 4 Stinking
Bishop (EC759)



CHEESEBOARD TIPS

The first rule of creating a fabulous cheeseboard is there are no rules. The traditional advice of selecting cheeses that showcase different milk types, textures and flavours still holds true, but it is not the only way.

A single, generous dollop of gorgonzola dolce with a baked fig ball and a scattering of toasted hazelnuts is just as impressive as a vast selection of French fromage. Some restaurants offer just three cheeses on their menu and give diners the option of ordering a few slices of one or two, or all of them together, which has the added advantage of reducing wastage.

Another way to do this is to pre-plate cheeses before busy lunch and dinner services. We can even provide bespoke, ready-to-serve cheese boards, incorporating individual slices and wedges.

The three-cheese board, comprising a hard, soft and blue cheese, is a classic for a reason. But it can be easily extended with a fresh goats' cheese and a powerful washed rind cheese. Alternatively, you can spruce things up with a selection of local cheeses or go seasonal with goat and sheep's cheeses in the spring when their milk is rich and abundant.



Cheeseboard Tips

Channel Your Inner Artist

A couple of stale cream crackers and a dollop of pickle is not going to impress anyone. The secret to a stunning cheeseboard is to channel your inner artist.

Start with the shape of the board (long and thin for a flight of cheeses or round for sharing) and the material it's made from (wood, slate, vintage crockery). Also, think about how the cheese is positioned - contrasting shapes, heights and colours all add drama.

Yes, chutney is great, but so is membrillo or Italian balsamic onions. A drizzle of truffle honey makes everything taste good. Similarly, jazz up the cracker and fruit selection - Swedish rye crispbreads or hexagonal charcoal wafers; pears or blueberries.

Perfect Partners

Prepare yourself for a controversial opinion. Red wine is not always the best match with cheese. Don't get us wrong, there will always be a place for a drop of 'vin rouge', but there are other options.

The acidity of white wine is a much better match for lemony goats' cheeses, while sweet wines contrast nicely with salty blues. We also love Champagne with soft creamy cows' milk cheeses - the bubbles invigorate the palate.

Some of our favourite matches don't involve wine at all. Beer is a good friend to many cheeses thanks to its refreshing carbonation and bitterness. Try a strong Belgian blonde ale with Parmigiano Reggiano and you will be converted. Likewise, cider with farmhouse cheddar or perry with pungent washed rind cheeses also work well.

We even hit the hard stuff sometimes. Once you've tried sloe gin and Stilton you'll think twice about automatically reaching for the Port. But we are equally happy to ditch the booze altogether and have a cup of fragrant green tea with a herbaceous, lactic goats' cheese. Pinkies at the ready.

Love Your Cheese

We know one cheesemonger who talks to their cheese. That might sound a bit eccentric, but the underlying principle is sound. Cheese is a living, breathing thing and really benefits from a little love and attention.

Four Ways to Love Your Cheese

Don't suffocate your cheese when it is in the fridge, but do protect it so it doesn't dry out. Wrapping cling film over the cut face of a hard cheese is a good move, but leave the rind uncovered so it can breathe. Wax paper is much kinder than cling film for soft cheeses and foil is best for blues.

A basic *cheese care* routine will pay dividends. Check them every few days so that unwanted mould or damage can be cut away or soft cheeses with soggy bottoms can be turned. If a washed rind cheese is too dry, apply a little cooled boiled water with a muslin cloth.

Cleanliness is next to godliness. It might sound like we're stating the obvious, but clean knives and hands are vital to ensure a cheese ages well.

Cheese needs to be served at room temperature to appreciate all its flavours and textures. Take it out of the fridge at least an hour before you serve and leave in a cool place. A slightly damp, clean tea towel draped over the top will stop it from drying out.



1 Roche Montagne FC637, 2 Langres Petit FC531, 3 Apricot & Ginger Set Fruit Conserve CP187, 4 Comté 18-24 Month FC987, 5 Brin d'amour aux Herbes FE040, 6 Harvey & Brockless Kitchen Plum & Ginger Chutney HS699, 7 Roquefort Papillon FE065, 8 Saint Marcellin FC724, 9 Pear Set Fruit Conserve CP172, 10 Beaufort d'été FC984

Croxton Manor Accompaniments

PLUM & GINGER CHUTNEY 1kg HS699
Bursting with plums and a feisty ginger kick, this great all rounder works with everything from cheddars to blue cheese.

SPICED PEAR CHUTNEY 1kg HS710
As pretty as it is delicious, our spiced pear chutney is dotted with fragrant nigella and fennel seeds. Sweet, spicy and soothing.

CARAMELISED APPLE & ONION CHUTNEY 1kg HS713
A deep golden-brown chutney with flavours of sweet apple and onion. The perfect base to territorial hard cheeses, from cheddar to Caerphilly.

TOMATO & RED PEPPER CHUTNEY 1kg HS714
A sweet and savoury chutney with intense flavours of tomato and a crunch of coriander seeds. Great for goats cheeses.

CLEMENTINE & CRANBERRY CHUTNEY 1kg (only available during Christmas) HS744
A delicately seasoned clementine and cranberry chutney with subtle festive flavours. Perfect with a slice of Manchego or a Pecorino.

CARROT & APRICOT CHUTNEY 1kg HS539
Sweet and gently spiced, this chutney is made for the cheeseboard. Try it with Wensleydale and Gruyere.

COMFY ONION MARMALADE 1kg HS539
There's a reason why goat's cheese and onion marmalade is a classic combo. The sweetness of the onion balances the acidity of the cheese and marries with its earthy creaminess.

SMOKED CHILLI JELLY 1kg HS737
Smoky sweetness with a hint of spice is a perfect way to cut through a deliciously gooey brie or a creamy goats cheese.



From top to bottom:
Blanche EG271, Giant Spicy Corn BS309, Perl Las WE640 and Harvey & Brockless Kitchen Plum & Ginger Chutney HS699, Maida Vale EC772 and Spiced Pear Chutney HS710, Lincolnshire Poacher Double Barrel EC636 and Harvey & Brockless Kitchen Comfy Onion Marmalade HS539, Bungay Raw Milk Butter DB201

Accompaniments

Biscuits For Cheese

Artisan Biscuits

A good cheese deserves a great cracker, which is where Artisan Biscuits comes in. A long-standing family bakery in the Derbyshire Peak District, the company specialises in making fabulous biscuits in a traditional way. Highlights among the range include Miller's Harvest Three Seed Crackers – a crisp and tangy combination of sesame seeds, poppy seeds and linseeds. Miller's Damsels hexagonal wafers are made with stone-ground flour, grown and milled in England, while cheese on toast takes on a whole new meaning with the Toast for Cheese range. The thin, light crackers, which are double baked like biscotti and studded with fruit, nuts and seeds, are the ultimate vehicle for fine fromage.

TOAST FOR CHEESE MIXED

PACK 100g x 12 BI224
Cherries, Almonds & Linseeds, Date Hazelnut & Pumpkin,
Apricot Pistachio & Sunflower Seeds.

Millers Damsels Wafers

CHEFS SELECTION WAFERS 125g x 12 BI026
Buttermilk, Charcoal & Wheat

BUTTERMILK WAFERS 125g x 6 BI211

CHARCOAL WAFERS 125g x 6 BI212

WHEAT WAFERS 125g x 6 BI214

Millers Damsels Toasts

CRANBERRY & RAISIN 100g x 6 BI216

FIG & SULTANA 100g x 6 BI217

PLUM & DATE 100g x 6 BI218

GLUTEN FREE CRANBERRY & RAISIN BI215
100g x 6

Peters Yard

The Scandinavians have been eating 'knäckebröd' (crispbread) since the 1500s, but the joys of these crunchy rye crackers are still relatively new to British foodies. Pioneered over here by Peter's Yard, the crispbreads are made to an authentic Swedish recipe, using sourdough, fresh milk, rye flour, whole wheat flour and honey. The result? A golden waxy disc that can be topped with anything from cheese to smoked salmon.

CRISPBREAD ORIGINAL BI230

SOURDOUGH (Foodservice) 90g x 12

CRISPBREAD ORIGINAL BI228

SOURDOUGH (Retail) 90g x 8

CRISPBREAD SPELT & FIG BI229

SOURDOUGH 100g x 8

CRISPBREAD MIXED PACK 90g x 12 BI227

Original Sourdough, Spelt & Fig, Charcoal & Rye

SEA SALT FLATBREADS 115g x 6 BI219

Other Biscuits For Cheese

BATH OLIVER 225g BI022

STOCKAN'S OATCAKES BI017

THIN 100g x 36

Chutneys & Pickles

Tracklements Chutneys & Relish

APPLE & CIDER CHUTNEY 1.3kg CP003

APRICOT & GINGER CHUTNEY 1.3kg CP033

CHILLI JAM 1.4kg CP041

COUNTRY GARDEN CHUTNEY 1.3kg CP053

FIG RELISH 1.4kg CP107

GREEN TOMATO CHUTNEY 1.3kg CP043

PICCALILLI 1.2kg CP124

TOMATO CHUTNEY 1.2kg CP087

Set Fruit Conserves

Global Harvest

The Spanish have been serving Manchego with membrillo (quince paste) for centuries – a concept that has inspired our set fruit preserves. The jelly-like products are also known as 'fruits for cheese', but actually have a much wider range of uses. There's Perfectly Pear, which goes just as well with roast pork as it does Stilton, and Bittersweet Orange – a great match for goat's cheese and duck, we also like a dollop with chocolate pudding or on a croissant.

APRICOT & GINGER 200g CP187

BITTER SWEET ORANGE 200g CP186

DAMSON PLUM 200g CP173

FIG 200g CP170

PEAR 200g CP172

QUINCE 200g CP169

Spanish Membrillo Quince

What our supplier of membrillo doesn't know about quinces is not worth knowing. Family business Emily Foods has been making quince products since 1949 in Murcia, where it is surrounded by some of the most abundant orchards in the Mediterranean. The location guarantees access to the finest quinces for its traditionally made membrillo, which has a complex aromatic flavour. Glorious with salty hard cheeses.

240g CP018

800g CP077

Other Accompaniments

ACACIA TRUFFLE HONEY 220g CP176

Often referred to as the "sexiest honey" by the team at Harvey & Brockless, this ambrosial product is elevated to new heights with the addition of shavings of black summer truffles. The intensely sweet and fragrant flavour is the perfect accompaniment to a robust goats' cheese. Try it drizzled over Valençay.

BAKED FIG BALL 200g CP097

The clever locals of Cosenza in Calabria have come up with an ingenious way of preserving the juicy Dotatto figs, which grow in this region of Southern Italy. Picked from the trees when they are plump and ripe, the fruits are dried and then slowly caramelised in their own juices over 18 hours, before being shaped into balls, wrapped in fig leaves and slow baked. The resulting fig ball is a delectable accompaniment to cheese. Try it with a Gorgonzola Dolce cheese – the unctuous fig is a marvelous match for the rich, tangy cheese.

Butter

Everything tastes better with butter, especially when it's made by hand on the farm just like it used to be. Our strong ties with the best dairymen (and women) in the country mean we can bring you artisan butters with a depth of flavour that will melt your heart. Spread the love.

Fen Farm Dairy

Fen Farm Dairy in Suffolk is best known for its Baron Bigod, but it also makes the UK's only raw farmhouse butter produced with a lactic culture. Bungay Raw Butter is rich, creamy and complex, which is why we love to spread it generously on our sourdough toast.

BUNGAY RAW MILK BUTTER,
SALTED 200g DB201

The Estate Dairy

To say the Estate Dairy makes good butter is like saying Picasso was a decent painter. Double cream made with rich milk is aged for over 60 hours with a Lactobacillus culture, before being churned at Wallstone Farm in Cheshire.

The resulting butter, wrapped by hand, is a stunning sunset colour. It is also one of the richest on the market with a deep flavour thanks to the four-day production process. Art in butter form.

THE ESTATE DAIRY SALTED,
BUTTER ROLL 20 x 250G DB212

THE ESTATE DAIRY UNSALTED,
BUTTER ROLL 20 x 250G DB213

THE ESTATE DAIRY SALTED,
BUTTER PORTION 100 x 10G DB220

THE ESTATE DAIRY UNSALTED,
BUTTER PORTION 100 x 10G DB221

1 Harvey & Brockless Kitchen Tomato & Red Pepper Chutney (HS714),
2 Millers Damsels Plum & Date Toasts (BI218), 3 Northumberland
Heather Honey (CP308), 4 Peters Yard Flatbreads (B2219),
5 Northumberland Heather Honey Frame (CP310), 6 Peters Yard Spelt &
Fig Crispbreads (BI229), 7 Damson Set Fruit Conserve (CP173),
8 Acacia Truffle Honey (CP1760), 9 Chaource (FC115), 10 Pitchfork
Cheddar (EC930), 11 Membrillo Quince (CP077), 12 Pear Set Fruit
Conserve (CP172), 13 Ashlynn (EG275) 14 Harvey & Brockless Kitchen
Spiced Pear Chutney (HS710), 15 Millers Damsels Charcoal Wafers
(BI212), 16 Baked Fig Ball (CP097)



Glossary

ANNATTO	A natural, orange red dye derived from the seeds of the achiote tree used in the colouring of certain cheeses, such as Red Leicester.
AFFINEUR	Affinage is a French term that describes the expert maturing of cheese in caves or temperature and humidity-controlled rooms to develop flavour and texture. An affineur is the person (or organisation) that ages the cheese.
ASH/CHARCOAL	The rinds of some cheeses are covered in an ash powder to affect the colour and development of mould growth and to enhance appearance. Morbier has charcoal running through the cheese.
BACTERIA LINENS	A particular type of bacteria used to create the sticky orange rind on washed-rind cheeses.
BRINE	A solution of salt in water used to wash certain cheeses as they mature to encourage the growth of pungent orange bacteria called 'brevibacterium linens'.
CASEIN	The protein found in milk that makes curd.
CHEDDARING PROCESS	An essential part of making traditional cheddar-style cheeses. The curd is cut into blocks, which are stacked at the bottom of the cheese vat and turned, to drain as much of the whey as possible.
CLOSED HERD	A herd or flock that is closed to outside animals and is not moved from the farm to prevent the introduction of disease. Typically the herds are large to ensure successful breeding and to prevent inbred traits. Farmers can breed specific traits to improve milk for cheese making.
CLOTHBOUND	Traditionally, many cheeses were covered with lard and muslin cloth to protect the cheese as it matured, while also allowing it to breathe.
COAGULATION	The process by which the liquids and solids in milk are separated (also known as curdling) to create curds and whey. Coagulation is achieved using a combination of rennet, starter cultures and heat. This process is essential to cheesemaking.
COOKED CURD CHEESES	Cheeses, such as Gruyère, Emmental and Parmesan, are made by heating the curds in the vat to over 48°C, which causes more whey to be expelled. The resulting cheese tends to be harder and have a pliable texture. Stretched-curd (pasta filata) cheeses, such as mozzarella, are made by stretching to curd in hot water at 80-90°C to give an elastic texture to the final cheese.
CURDS	A rubbery mass made from milk proteins and butterfat, which forms when milk coagulates. It is the basis of cheese. Rennet is used in the coagulation process to encourage the 'splitting' of the curds and whey.
FERMENTATION	A process which helps transform milk into cheese. Bacteria feed on lactose in the milk and produce lactic acid, which causes the milk to curdle and helps preserve the cheese.
GEOTICHUM CANDIDUM	A versatile white mould that is encouraged to grow on soft, surface-ripened cheeses, such as Brie and camembert.
HAND LADLING	Rather than pouring the curds directly into moulds, which can damage their delicate structure, they are instead scooped by hand (with a ladle) and carefully transferred to the mould. Cheeses made in this way often have a light, silky texture.
LACTATION	The milk production period for a cow, sheep or goat, from calving/lambing/kidding to drying out.
LACTIC FERMENTATION	This term is used to describe the curdling of milk using only a starter culture to form curds and whey without the use of rennet.
LACTOSE	A soluble sugar found in the milk of mammals. When subjected to fermentation, lactic acid is created, causing the milk to curdle.
MOULD	This has two meanings: 1. After salt is added, the curds are transferred to a vessel or 'mould' and compressed to drain the excess liquid and begin the maturation process. 2. A term used to loosely describe the yeasts, bacteria and fungi that typically grow on the outside or the inside of the cheeses.
MOULD RIPENED CHEESE	These cheeses have moulds growing on the rind of cheese helping to speed up the breakdown of the curd. They predominantly have white, grey-blue and orange coloured rinds.
ORGANIC CHEESES	If a cheese is marked as organic it means that the farm has been approved by an official government scheme that complies with the principles of organic production. Such as pesticide and chemical free dairy, land or the animals themselves.

PASTEURISED	The milk has been heated to a specific temperature in the range of 62-74°C to kill most of the natural bacteria. The most common methods of pasteurisation are batch heating for 30 minutes at 62-65 °C or rapid heating of milk for 15-40 seconds at 71-74 °C.
PENICILLIUM CANDIDIUM	A type of mycelium or mushroom culture. Distinguished by its pure white fluffy appearance, the mould blankets the surface of the cheese like a carpet and releases a mushroom aroma.
PENICILLIUM ROQUEFORTI	In blue cheese, the ripening does not come from the rind, but from the action of blue mould cultures inside the cheese. Penicillium roqueforti was originally found in humid caves in France. It is introduced into the milk or added to the cheese before moulding. The cheeses are then spiked weeks or months later allowing the air to reach the spores inside the cheese and leading the blue veins to grow from the centre to the outer rind.
PIERCING	Most blue cheeses, such as Stilton and Roquefort, have blue mould spores (penicillium) added to the milk during cheesemaking. These need oxygen to grow, so the cheese is pierced with long spikes during its maturation to allow air to flow in and the blue veins to form.
RAW MILK	Milk that is not pasteurised and so retains the natural bacteria in the milk. It is argued that this can lead to more complex layers of flavour in the final cheese. (See Unpasteurised)
RENNET - ANIMAL	Traditional animal rennet is extracted from the lining of the fourth stomach of calves, lambs or kids. Rennet has been used for many centuries in cheese making to help improve the natural clotting process of milk. It contains an enzyme - chymosin or rennin - that alters the milk protein and helps to form the curds and whey.
RENNET - MICROBIAL	Approved as suitable for vegetarians, microbial rennet is an enzyme extracted from moulds (Rhizomucor meihei and Rhizomucor pusillus).
RENNET - VEGETABLE	In remote parts of Europe, often a wide range of plants were used as coagulants including artichokes, butterwort, thistles (cardoons), nettles, safflower, melon and fig leaves. The plants' extracts however often produce a bitter flavour.
SMEAR RIPENED	A term used to describe a cheese that has been 'smeared' (usually with a cloth) with a solution of bacteria and brine to form a sticky orange rind.
STARTER CULTURE	Special lactic bacteria used in combination with rennet to kick start the coagulation process. They convert the lactose (sugar found in milk) to lactic acid, which in turn causes the milk to curdle.
TERRITORIALS	Traditional British cheeses named after the county or territory where they come from. They include 'crumbles', which mainly originate from the North and Wales, such as Cheshire, Wensleydale, Lancashire and Caerphilly. Other well known territorials include Cheddar, Single and Double Gloucester, and Red Leicester.
THERMISED	Milk that has been heat treated, but at a lower temperature than full pasteurisation. The process kills many pathogens, while leaving more of the 'good bacteria'.
TRIPLE CREAM/ TRIPLE CRÈME	Cheeses that are traditionally made by adding double cream, on top of the existing butterfat in the milk (hence triple cream). Rich and creamy they have an overall fat content of over 40%, which is similar to extra heavy liquid cream.
TURNING	The whole cheese is turned/flipped over during maturation to ensure an even distribution of moisture and mould growth.
UNPASTEURISED	Milk that has not been pasteurised. (See pasteurised and raw milk)
VEINING/MARBLING	These are the blue or blue green lines or spots of mould that occur in the body of blue cheeses. The veining or marbling can be prominent or they can take on a more scattered appearance depending on the cheese.
WASHED CURD CHEESES	'Washing' curds is a cheese making technique most famously used in Gouda. Some of the whey is removed from the vat and replaced by hot water. This reduces the amount of lactose for the bacteria to feed on, so less lactic acid is produced, resulting in a pliable texture and sweet flavour in the final cheese.
WASHED-RIND	A term used for when cheeses are washed regularly over a period of time. Cheeses are typically washed in a brine solution or alcohol.
WHEY	The liquid that remains after milk coagulation (and the curds have been separated). Also known as serum.

Cheese Tasting Notes

ACIDITY	This can often be used to describe cheeses that have a 'refreshing' or sometimes 'zingy' mouth-feel.
AROMATIC/AROMA	A cheese with complex aromas ranging anywhere from fruity or floral to grassy or spicy.
BITE	A sharp and intense first taste that normally carries through to the finish.
BITTER	Is often used to described negative attributes in fresh cheeses and positives in certain, strong, hard cheeses.
DRY	Some cheeses leave a characteristic of feeling dry in the mouth. For example: Parmigiano Reggiano.
EARTHY	As the name implies this refers to the aroma of the cheese being reminiscent of freshly turned soil.
ELASTIC	A firm but flexible texture that returns to its original shape after gentle pressure (think Gruyere, Emmental, Beaufort).
FINISH	The lasting flavour and/or sensation left on the palate at the end of the tasting.
FRUITY	If a cheese is described as fruity it refers to the aroma and taste of fresh fruit (think pears, apples, mangoes or melons).
GRAINY/CRYSTALS	Some cheeses characteristically have crystals of calcium lactate or the protein tyrosine present which can be felt on the tongue.
GRASSY	A common term used to describe a flavour of freshly cut grass. 'Green grass' indicates a more pronounced and pleasantly sharp grassy flavour.
HERBACEOUS	Like grassy, but encompassing more of a herby fragrance reminiscent of herbs, hedgerows and meadows.
LACTIC	Indicating the taste of slightly sour milk.
MEATY	Powerful savoury flavours often associated with pungent washed rind cheeses.
METALLIC	Often used to describe the sometimes mineral, sharp and strong flavour of blue cheeses.
MOIST	Used to describe the texture of a cheese and opposite to dry. For example: Rosary Goats Cheese.
PUNGENT	A strong, pleasant flavour that is sometimes bitter like chicory, or fresh young grass.
RUBBERY/SUPPLE	A cheese that is bouncy and springy in texture but slightly dense.
SMOOTH	Liken to double-cream or custard texture.
SOFT	Texture that is like cheesecake.
TANGY	The flavour and sensation often associated with mature or vintage hard cheeses such as cheddar. It implies an acidic/tingly flavour and sensation.
UMAMI	A moreish savoury flavour that is sometimes described as the fifth flavour (after salt, sweet, bitter, sour). Found in foods including soy sauce, mushrooms, cured meats and cheeses, such as Gouda and Parmigiano Reggiano.
UNCTUOUS	Implying that a cheese is rich, creamy and luxurious.
VELVETY	Smooth, soft and thick, without structure.

Glossary

AOC	Appellation D'Origine Controlee (AOC) was set up initially to protect the name of regional French wine, but was extended to cheese in 1925. The system has been renamed Appellation d'Origine Protégée (see below)
AOP	Appellation d'Origine Protégée (previously AOC) is a French system designed to protect regional food and drink. Cheeses must meet a strict set of criteria relating to the breed of animal, region of production, feed quality, making season, methods of production and maturation.
DO	Denominacion de Origen. In 1969 the Spanish introduced DO to protect the traditional regional cheeses. Under this system, a board regulates the region where each cheese is produced and the manufacturing techniques required to bear a DO name.
DOC	Denominazione di Origine Controllata. Developed in 1954 to protect the trade names of Italian cheese and to prevent copies from being passed for the real thing.
PDO	Protected Designation of Origin. Created by the European Union in 1992 to protect the name and reputation of food products. Applies only to products that are traditionally and entirely manufactured within a specific region.
PGI	Protected Geographical Indication. Created by the European Union in 1992 to protect the name and reputation of food products. The product must be traditionally and at least partially manufactured within a specific region.
TSG	Traditional Specialities Guaranteed. Created by the European Union in 1992 to protect the name and reputation of food products. The TSG scheme aims to provide protection for traditional foods, but they do not have a link to a specific geographical area.

ACADEMY OF CHEESE

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Harvey & Brockless is proud to be a founding patron of the Academy of Cheese.

Set up in 2016, the Academy of Cheese is a set of qualifications designed to promote cheese knowledge and career development for food professionals and the wider public.

As part of our commitment to developing the skills and expertise of our own buyers, account managers and customer support teams, we now have 60 members of staff who have successfully completed Level 1 and are now qualified as Associate Members of the Academy of Cheese. We continue to train our team with a view to every one of our support staff successfully completing the Level 1 accreditation in the next 18 months.

Harvey & Brockless can also offer customers bespoke Academy of Cheese courses, tailored to their individual needs. We have spent many years developing relationships with cheesemakers and understanding how they create their incredible products. From knowledge about how different cheeses are made and matured to how to serve, match and store them, we can provide a unique perspective on cheese. And, of course, we have the largest selection of farmhouse cheeses in the UK.

We want you to be as passionate about cheese as we are, and make the most of the amazing products we supply. Please keep checking back on our website for details on the latest course and booking information.



1 Bleu d'auvergne FC001, 2 Roche Montagne FC637,
3 Langres Petit FC531, 4 Saint Marcellin FC724

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Cheese	Region	Maker	Milk	Style	P/UP	V/NV	Weight	Code	Page No.
A									
ANSTER	Fife, Scotland	St Andrews Farmhouse Cheese Co.	COW	Firm & Hard	UP	NV	1.5kg	SC180	20
APPENZELLER	St. Gallen, Switzerland	Emmi	COW	Firm & Hard	Thermised	V	1/4 1.7kg	SW003	25
APPENZELLER EXTRA	St. Gallen, Switzerland	Emmi	COW	Firm & Hard	Thermised	V	Whole 7kg	SW008	25
APPLEBY'S COLOURED CHESHIRE	Shropshire, England	Appleby's	COW	Firm & Hard	UP	NV	1/4 2kg*	EC455	10
APPLEBY'S WHITE CHESHIRE	Shropshire, England	Appleby's	COW	Firm & Hard	UP	NV	1/4 2kg*	EC461C	10
ARDMORE	Royal Deeside, Scotland	Cambus O'May Cheese Co.	COW	Firm & Hard	UP	NV	1.5kg	SC145	20
ASHCOMBE	Gloucestershire, England	King Stone Dairy	COW	Soft/Semi Soft	P	NV	1.5kg	EC745	44
ASHLYNN	Worcestershire, England	Cheese Cellar Dairy	GOAT	Soft/Semi Soft	P	V	200g	EG275	54
AULD LOCHNAGAR	Royal Deeside, Scotland	Cambus O'May Cheese Co.	COW	Firm & Hard	UP	NV	1.75kg	SC150	20
AULD REEKIE	Royal Deeside, Scotland	Cambus O'May Cheese Co.	COW	Firm & Hard	UP	NV	1.7kg	SC141	20
B									
BARKHAM BLUE	Berkshire, England	Village Maid	COW	Blue	P	V	800g*	EB227	34
BARON BIGOD	Suffolk, England	Fen Farm Dairy	COW	Soft/Semi Soft	P	NV	1kg*	EC906	45
BATH BLUE ORGANIC	Somerset, England	The Bath Soft Cheese Co.	COW	Blue	P	NV	1/4 2kg*	EB022	33
BATH SOFT ORGANIC	Somerset, England	The Bath Soft Cheese Co.	COW	Soft/Semi Soft	P	NV	225g	EC363	45
BEAUFORT D'ETE	Rhône Alpes	Beillevaire	COW	Firm & Hard	UP	NV	1.5kg	FC984	22
BEAUVALE	Nottinghamshire, England	Cropwell Bishop Creamery	COW	Blue	P	NV	850g	EB347	32
BEENLEIGH BLUE	Devon, England	Ticklemore Cheese	EWE	Blue	P	V	1/2 1.6kg	EE010	38
BIX	Oxfordshire, England	Nettlebed Creamery	COW	Soft/Semi Soft	P	NV	100g	EC006	46
BLACK CROWDIE	Scottish Highlands, Scotland	Highland Fine Cheeses	COW	Soft/Semi Soft	P	V	500g	SC008	48
BLACKSTICKS BLUE MINI	Lancashire, England	Butlers Farmhouse Cheeses	COW	Blue	P	V	500g*	EB019	33
BLANCHE	Worcestershire, England	Cheese Cellar Dairy	GOAT	Soft/Semi Soft	P	V	200g	EG271	54
BLEU D'Auvergne FOURNISSEUR	Auvergne, France	Beillevaire	COW	Blue	UP	NV	1.25kg	FC001	37
BLUE MURDER	Tain, Scotland	Highland Fine Cheeses	COW	Blue	P	V	675g	SC081	36
BRIE A LA TRUFFE	Lorraine, France	Beillevaire	COW	Soft/Semi Soft	UP	NV	1kg	FC985	52
BRIE DE MEAUX AOP	Seine et Marne, France	Beillevaire	COW	Soft/Semi Soft	UP	NV	1/4 750g	FC995	52
BRIE DE NANGIS AOP	Seine et Marne, France	Fromagerie Rouzaire	COW	Soft/Semi Soft	UP	NV	1kg	FC413	52
BRIGHTON BLUE	Sussex, England	High Weald Dairy	COW	Blue	P	V	3.8kg	EB343	34
BRILLAT SAVARIN	Seine et Marne, France	Fromagerie Rouzaire	COW	Soft/Semi Soft	UP	NV	500g	FC429	50

Cheese	Region	Maker	Milk	Style	P/UP	V/NV	Weight	Code	Page No.
BRIN D'AMOUR AUX HERBES	Corse, France	Beillevaire	EWE	Soft/Semi Soft	UP	NV	500g	FE040	53
BUFFALO BLUE	Yorkshire, England	Shepherds Purse	BUFFALO	Blue	P	V	750g	EB419	38
BURLAND BLOOM	Lancashire, England	Butlers Farmhouse Cheeses	COW	Soft/Semi Soft	P	V	150g	EC713	47
BURT'S BLUE	Cheshire, England	Burt's Cheeses	COW	Blue	P	V	180g*	EB391	36
C									
CABOC	Scottish Highlands, Scotland	Highland Fine Cheeses	COW	Soft/Semi Soft	P	V	110g*	SC016	48
CAMBUS O'MAY	Royal Deeside, Scotland	Cambus O'May Cheese Co.	COW	Firm & Hard	UP	NV	1.75kg	SC146	20
CAMEMBERT CALVADOS	Normandie, France	Beillevaire	COW	Washed	UP	NV	250g	FC110	70
CAMEMBERT DE NORMANDIE AOP	Normandie, France	Gillot	COW	Soft/Semi Soft	UP	NV	250g	FC433	49
CAMEMBERT DE NORMANDIE AU LAIT CRU	Normandie, France	Beillevaire	COW	Soft/Semi Soft	UP	NV	250g	FC111	52
CAMEMBERT SUSSEX	East Sussex, England	Alsop & Walker	COW	Soft/Semi Soft	P	V	1kg	EC294	46
CASHEL BLUE MATURE	Co. Tipperary, Ireland	J&L Grubb	COW	Blue	P	V	1.5kg*	IR090	36
CELTIC PROMISE	Teifi Valley, Wales	Teifi Farmhouse Cheese	COW	Washed	UP	NV	500g	WE020	68
CHAOURCE	Bourgogne and Champagne, France	Beillevaire	COW	Soft/Semi Soft	UP	NV	690g	FC115	50
CLARA	Worcestershire, England	Cheese Cellar Dairy	GOAT	Soft/Semi Soft	P	V	200g	EG273	54
CLAVA BRIE	Scottish Highlands, Scotland	Connage Highland Dairy	COW	Soft/Semi Soft	P	V	1.5kg	SC123	48
CLAVA BRIE SMOKED	Scottish Highlands, Scotland	Connage Highland Dairy	COW	Soft/Semi Soft	P	V	250g	SC127	48
COEUR DE NEUFCHÂTEL AOP	Neufchâtel-en-Bray, Normandie, France	Jean-Yves Anselin	COW	Soft/Semi Soft	UP	NV	200g	FC473	50
COMTÉ ARTISAN 24 MONTH	Jura, France	Beillevaire	COW	Firm & Hard	UP	NV	1.5kg	FC987	22
COMTÉ EXTRA FRUITE 6-10 MONTH AOP	Franche-Comté, France	Monts & Terroirs	COW	Firm & Hard	UP	NV	3.5kg	FC479	22
COOLEENEY MINI	Co. Tipperary, Ireland	Cooleeney Cheese	COW	Soft/Semi Soft	UP	V	200g	IR031	48
CORNISH KERN	Cornwall, England	Lynher Dairies	COW	Firm & Hard	P	NV	3.5kg	EC482	13
CORNISH SMUGGLER	Cornwall, England	Whalesborough Cheese	COW	Firm & Hard	P	V	1.2kg	EC646	11
CORNISH WILD GARLIC YARG BABY	Cornwall, England	Lynher Dairies	COW	Firm & Hard	P	V	1kg*	EC477	13
CORNISH YARG	Cornwall, England	Lynher Dairies	COW	Firm & Hard	P	V	1.7kg*	EC479	8
COTSWOLD BLUE BRIE SQUARE	Gloucestershire, England	Simon Weaver Organic	COW	Blue	P	V	300g*	EB129	36
COTSWOLD BRIE	Gloucestershire, England	Simon Weaver Organic	COW	Soft/Semi Soft	P	V	240g	EC485	46
COTSWOLD BRIE SMOKED	Gloucestershire, England	Simon Weaver Organic	COW	Soft/Semi Soft	P	V	140g	EC998	46
COULOMMIERS	Seine et Marne, France	Beillevaire	COW	Soft/Semi Soft	UP	NV	550g	FC114	50
CROTTIN DE PAYS	Poitou-Charentes, France	Beillevaire	GOAT	Soft/Semi Soft	UP	NV	12 x 60g	FG001	62

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Cheese	Region	Maker	Milk	Style	P/UP	V/NV	Weight	Code	Page No.
CROZIER BLUE	Co. Tipperary, Ireland	J&L Grubb	EWE	Blue	P	V	750g	IR002	40
D									
DELICE DE BOURGOGNE	Bourgogne, France	Fromagerie Lincet	COW	Soft/Semi Soft	P	NV	1.8kg	FC489	48
DELILAH	Worcestershire, England	Cheese Cellar Dairy	COW	Soft/Semi Soft	P	V	200g	EC341	47
DEVON BLUE	Devon, England	Ticklemore Cheese	COW	Blue	P	V	1/2 1.8kg	EB135	34
DORSET BLUE VINNY PGI	Dorset, England	Woodbridge Farm	COW	Blue	P	V	1.5g*	EB412	34
DOUBLE GLOUCESTER	Gloucestershire, England	Charles Martell & Son	COW	Firm & Hard	P	NV	3.5kg	EC152	12
DRIFTWOOD	Somerset, England	White Lake	GOAT	Soft/Semi Soft	Thermised	V	215g	EG297	60
DRUNKEN BURT	Cheshire, England	Burt's Cheeses	COW	Blue	P	V	180g	EB393	36
DUCKETT'S CAERPHILLY	Somerset, England	Westcombe Dairy	COW	Firm & Hard	P	V	2kg	EC379	16
E									
ELMHIRST	Devon, England	Sharpham Estate	COW	Soft/Semi Soft	UP	V	1kg	EC527	43
ENGLISH PECORINO	Somerset, England	White Lake	EWE	Firm & Hard	Thermised	V	2kg	EE178	26
ÉPOISSES FERMIER	Bourgogne, France	Beillevaire	COW	Washed	UP	NV	290g	FC191	70
ÉPOISSES LARGE	Champagne-Ardenne, France	Germain	COW	Washed	P	NV	1kg	FC493	70
EVE	Somerset, England	White Lake	GOAT	Soft/Semi Soft	Thermised	V	140g	EG227	53
EVENLODE	Gloucestershire, England	King Stone Dairy	COW	Soft/Semi Soft	P	V	250g	EC792	46
F									
FINN	Herefordshire, England	Neal's Yard Creamery	COW	Soft/Semi Soft	P	V	200g	EC097	42
FLOWER MARIE	East Sussex, England	Golden Cross Cheese Co.	EWE	Soft/Semi Soft	UP	V	200g	EE040	53
FOUGERUS BRIE	Seine et Marne, France	Fromagerie Rouzaire	COW	Soft/Semi Soft	P	NV	700g	FC509	52
FOURME D'AMBERT PUY LAVEZE	Auvergne, France	Société Laitière de Laqueuille	COW	Blue	P	NV	2kg	FC037	37
FRIBOURGEOIS VACHERIN	Fribourg Canton, Switzerland	Emmi	COW	Firm & Hard	Thermised	NV	1/4 1.8kg	SW580	25
G									
GJETOST	Lom & Skjåk and Storsteinnes, Norway	Norseland	COW, GOAT	Soft/Semi Soft	P	NV	250g*	SN065	52
GLAZERT	Ayrshire, Scotland	Dunlop Dairy	GOAT	Soft/Semi Soft	P	V	250g	SC151	60
GOLDEN CENARTH	Carmarthenshire, Wales	Caws Cenarth	COW	Washed	P	V	200g	WE967	68
GOLDEN CROSS	East Sussex, England	Golden Cross Cheese Co.	GOAT	Soft/Semi Soft	UP	V	225g	EG025	58

Cheese	Region	Maker	Milk	Style	P/UP	V/NV	Weight	Code	Page No.
GOOSNARGH GOLD	Lancashire, England	Butlers Farmhouse Cheeses	COW	Firm & Hard	P	V	1/8 1.7kg	EC555	11
GORGONZOLA DOLCE DOP	Piedmont, Italy	Bassi	COW	Blue	P	NV	1.5kg	IT480	38
GORWYDD CAERPHILLY	Somerset, England	Trethowan's Dairy	COW	Firm & Hard	UP	NV	2kg*	WE052	13
GOUDA CONNAGE	Scottish Highlands, Scotland	Connage Highland Dairy	COW	Firm & Hard	UP	V	1kg	SC128	20
GRANA PADANO RISERVA PDO ORO DEL TEMPO 21-24 MONTH	Emilia-Romagna, Italy	Stravecchio	COW	Firm & Hard	UP	NV	2.2kg	IT077	24
GRETA	Worcestershire, England	Cheese Cellar Dairy	COW	Soft/Semi Soft	Fresh	V	600g	EC342	47
GRUYÈRE KALTBACH CAVE MATURED AOP	Fribourg, Switzerland	Emmi	COW	Firm & Hard	UP	NV	2.5kg	SW012	25
H									
HARBOURNE BLUE	Devon, England	Ticklemore Cheese	GOAT	Blue	P	V	1/2 1.6kg	EG043	40
HARROGATE BLUE	Yorkshire, England	Shepherds Purse	COW	Blue	P	V	750g*	EC997	34
HECKFIELD	Berkshire, England	Village Maid	COW	Firm & Hard	UP	V	2kg	EC802	18
HEREFORD HOP	Gloucestershire, England	Charles Martell & Son	COW	Firm & Hard	P	NV	3kg	EC155	12
HIGHMOOR	Oxfordshire, England	Nettlebed Creamery	COW	Washed	P	NV	300g	EC929	66
I									
ISLE OF MULL TRADITIONAL FARMHOUSE	Isle of Mull, Scotland	J Reade & Sons	COW	Firm & Hard	UP	NV	1.5kg	SC041	21
ISLE OF WIGHT BLUE	Isle of Wight, England	Isle of Wight Cheese Co.	COW	Blue	P	V	225g	EB351	32
ISLE OF WIGHT GALLYBAGGER	Isle of Wight, England	Isle of Wight Cheese Co.	COW	Firm & Hard	UP	V	4.5kg	EC033	10
ISLE OF WIGHT SOFT	Isle of Wight, England	Isle of Wight Cheese Co.	COW	Soft/Semi Soft	P	V	180g	EC031	46
K									
KALTBACH ALPINE CREAMY	Bern, Switzerland	Emmi	COW	Firm & Hard	P	V	1kg*	SW581	24
KATHERINE	Somerset, England	White Lake	GOAT	Washed	UP	NV	250g	EG298	72
KEEN'S CHEDDAR	Somerset, England	Keen's	COW	Firm & Hard	UP	NV	1/8 3.3kg*	EC413	16
KELTIC GOLD	Cornwall, England	Whalesborough Cheese	COW	Washed	P	V	350g	EC644	64
KENTISH BLUE	Kent, England	Kingcott Cheese	COW	Blue	UP	V	1.35kg	EB345	33
KIDDERTON ASH	Lancashire, England	Butlers Farmhouse Cheeses	GOAT	Soft/Semi Soft	P	V	160g	EG003	58
KIRKHAM'S LANCASHIRE CREAMY	Lancashire, England	Kirkham's Lancashire Cheese	COW	Firm & Hard	UP	NV	2.5kg*	EC621C	11
KIRKHAM'S LANCASHIRE CREAMY TRUCKLE	Lancashire, England	Kirkham's Lancashire Cheese	COW	Firm & Hard	UP	NV	1.2kg	EC623	11
KIRKHAM'S SMOKED LANCASHIRE	Lancashire, England	Kirkham's Lancashire Cheese	COW	Firm & Hard	UP	NV	2.5kg	EC201	13

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<i>Cheese</i>	<i>Region</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>P/UP</i>	<i>V/NV</i>	<i>Weight</i>	<i>Code</i>	<i>Page No.</i>
L									
LADY MARY	Perthshire, Scotland	Strathearn Cheese Co.	COW	Soft/Semi Soft	P	V	200g	SC185	48
LADY PRUE	Devon, England	Quicke's	COW, GOAT	Firm & Hard	P	NV	900g	EC744	17
LAIRIG GHRU	Royal Deeside, Scotland	Cambus O'May Cheese Co.	COW	Firm & Hard	UP	NV	1.75kg	SC148	20
LANCASHIRE CRUMBLY	Lancashire, England	Dewlay	COW	Firm & Hard	P	V	1/2 2.5kg	EC866	13
LANCASHIRE GARSTANG BLUE	Lancashire, England	Dewlay	COW	Blue	P	V	750g x 2	EB035	33
LANCASHIRE TASTY	Lancashire, England	Butlers Farmhouse Cheeses	COW	Firm & Hard	P	V	1.25kg	EC628	12
LANGRES PETIT	Champagne, France	Beillevaire	COW	Washed	UP	NV	180g	FC531	71
LE SAINT MONT	Cou, France	Sodiaal	COW	Firm & Hard	UP	V	3.3kg	FC999	22
LINCOLNSHIRE POACHER	Lincolnshire, England	FW Read & Sons	COW	Firm & Hard	UP	NV	1.6kg*	EC131	14
LINCOLNSHIRE POACHER DOUBLE BARREL	Lincolnshire, England	FW Read & Sons	COW	Firm & Hard	UP	NV	1.2kg	EC636	8
LINCOLNSHIRE POACHER SMOKED	Lincolnshire, England	FW Read & Sons	COW	Firm & Hard	UP	NV	1kg	EC638	14
LINCOLNSHIRE POACHER VINTAGE	Lincolnshire, England	FW Read & Sons	COW	Firm & Hard	UP	NV	1kg*	EC790	14
LIVAROT ARTISAN	Basse Normandie, France	Beillevaire	COW	Washed	UP	NV	500g	FC725	70
LOCHNAGAR	Royal Deeside, Scotland	Cambus O'May Cheese Co.	COW	Firm & Hard	UP	NV	1.5kg	SC143	20
LORD LONDON	East Sussex, England	Alsop & Walker	COW	Soft/Semi Soft	P	V	600g	EC954	42
LORD OF HUNDREDS	East Sussex, England	The Traditional Cheese Dairy	EWE	Firm & Hard	UP	V	1/4 1kg*	EE017	26
LUNA	Worcestershire, England	Cheese Cellar Dairy	GOAT	Soft/Semi Soft	P	V	180g	EG312	56
M									
MAIDA VALE	Berkshire, England	Village Maid	COW	Washed	Thermised	V	180g	EC772	67
MANCHEGO 6 MONTH DOP	La Mancha, Spain	Gregorio Diaz Miguel	EWE	Firm & Hard	P	V	3kg	SP014	28
MATURE CORNISH GOUDA	Cornwall, England	Cornish Gouda Co.	COW	Firm & Hard	P	NV	1/2 1kg*	EC931	14
MAY HILL GREEN	Gloucestershire, England	Charles Martell & Son	COW	Soft/Semi Soft	P	V	1.8kg	EC143	46
MAYFIELD	East Sussex, England	Alsop & Walker	COW	Firm & Hard	P	V	1/4 4.5kg*	EC306	18
MIMOLETTE	Pas De Calais, France	Beillevaire	COW	Firm & Hard	P	NV	600g	FC991	22
MINGER	Tain, Scotland	Highland Fine Cheeses	COW	Washed	P	V	250g	SC112	68
MISS MUFFET	Cornwall, England	Whalesborough Cheese	COW	Firm & Hard	P	V	1.2kg	EC642	10
MONT D'OR HAUT DOUBS AOP	Franche-Comté, France	Badoz	COW	Soft/Semi Soft	UP	NV	400g*	FC242	48
MONTAGNOLO AFFINÉ	Bavaria, Germany	Käserer Champignon	COW	Blue	P	V	2kg	GE116	37
MONTE ENEBRO	Avila, Spain	Queserías del Tiétar	GOAT	Soft/Semi Soft	P	NV	1.3kg	SP070	62

<i>Cheese</i>	<i>Region</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>P/UP</i>	<i>V/NV</i>	<i>Weight</i>	<i>Code</i>	<i>Page No.</i>
MONTGOMERY'S CHEDDAR	Somerset, England	J A & E Montgomery	COW	Firm & Hard	UP	NV	1/16 1.5kg*	EC913	8
MORANGIE BRIE	Tain, Scotland	Highland Fine Cheeses	COW	Soft/Semi Soft	P	V	250g	SC113	48
MORETON	Gloucestershire, England	King Stone Dairy	COW	Firm & Hard	P	NV	900g	EC915	10
MOTHIAS SUR FEUILLE	Poitou-Charentes, France	Beillevaire	GOAT	Soft/Semi Soft	UP	NV	150g	FG158	62
MRS BELL'S BLUE	Yorkshire, England	Shepherds Purse	EWE	Blue	P	V	1.5kg	EE126	40
MUNSTER MONTAGNE CLAUDEPIERRE	Vosges, France	Beillevaire	COW	Washed	UP	NV	260g	FC993	71
MURCIA AL VINO DOP	Murcia, Spain	Fione	GOAT	Firm & Hard	P	NV	2.5kg	SP095	29
N									
NORBURY BLUE	Surrey, England	Norbury Park Farm Cheese Co.	COW	Blue	UP	V	1kg	EB367	30
NORTHERN BLUE	Yorkshire, England	Shepherds Purse	COW	Blue	P	V	750g	EB196	30
NORTHUMBERLAND ELSDON GOAT	Northumberland, England	Northumberland Cheese Co.	GOAT	Firm & Hard	P	V	1/2 1.25kg	EG196	28
NORTHUMBERLAND NETTLE	Northumberland, England	Northumberland Cheese Co.	COW	Firm & Hard	P	V	2.5kg	EC159	16
NORTHUMBERLAND ORIGINAL	Northumberland, England	Northumberland Cheese Co.	COW	Firm & Hard	P	V	2.5kg	EC163	16
NORTHUMBERLAND REDESDALE	Northumberland, England	Northumberland Cheese Co.	EWE	Firm & Hard	P	V	1/2 1.25kg	EE003	26
NORTHUMBERLAND SMOKED	Northumberland, England	Northumberland Cheese Co.	COW	Firm & Hard	P	V	2.5kg	EC203	16
O									
OCCELLI IN CHESTNUT LEAVES	Piedmont, Italy	Beppino Occelli	COW, GOAT	Firm & Hard	P	NV	750g	IT926	24
OCCELLI TUMA DEL TRIFULAU	Piedmont, Italy	Beppino Occelli	GOAT	Soft/Semi Soft	P	NV	120g	IT892	62
OGLESHIELD	Somerset, England	J A & E Montgomery	COW	Washed	UP	NV	1kg*	EC858	66
OLD AMSTERDAM	Zuid (South) Holland, Netherlands	Old Amsterdam	COW	Firm & Hard	P	NV	1.3kg	DU071	25
OLD WINCHESTER	Hampshire, England	Lyburn Farmhouse Cheesemakers	COW	Firm & Hard	P	V	2.5kg	EC138	16
OLDE SUSSEX	East Sussex, England	The Traditional Cheese Dairy	COW	Firm & Hard	UP	V	4kg	EC663	18
OSSAU-IRATY AOP	Basque-Pyrénées, France	Onetik Fromagerie	EWE	Firm & Hard	UP	NV	4.5kg	FC522	28
OXFORD BLUE MINI	Oxfordshire, England	Oxford Cheese Co.	COW	Blue	P	V	300g*	EB413	34
OXFORD ISIS MINI	Oxfordshire, England	Oxford Cheese Co.	COW	Washed	P	V	200g*	EC671	64
P									
PADDY'S MILESTONE	Ayrshire, Scotland	Dunlop Dairy	COW	Soft/Semi Soft	P	V	200g	SC155	48
PARMIGIANO-REGGIANO 24 MONTH PDO	Parma, Italy	Boni	COW	Firm & Hard	UP	NV	1.25kg*	IT130	24

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Cheese	Region	Maker	Milk	Style	P/UP	V/NV	Weight	Code	Page No.
PAVÉ COBBLE	Somerset, England	White Lake	EWE	Soft/Semi Soft	UP	NV	200g	EE041	53
PAVE D'AFFINOIS	Rhône-Alpes, France	Fromagerie Guilloteau	COW	Soft/Semi Soft	P	NV	150g	FC589	52
PECORINO GRAN SARDO	Sardinia, Italy	Cooperativa Allevatori Ovini	EWE	Firm & Hard	Thermised	NV	3.2kg	IT068	28
PERL LAS BLUE MINI	Carmarthenshire, Wales	Caws Cenarth	COW	Blue	P	V	200g*	WE070	37
PERL WEN	Carmarthenshire, Wales	Caws Cenarth	COW	Soft/Semi Soft	P	V	200g*	WE056	49
PICOS BLUE	Valdeón, Spain	Queserías Picos de Europa	COW, GOAT, EWE	Blue	P	NV	2.5kg	SP050	40
PITCHFORK CHEDDAR	Somerset, England	Trethowan's Dairy	COW	Firm & Hard	UP	NV	1.5kg	EC930	11
PONT L'EVEQUE AOP	Normandie, France	Gillot	COW	Washed	UP	NV	220g	FC605	71
Q									
QUICKE'S GOATS' MILK CHEDDAR	Devon, England	Quicke's	GOAT	Firm & Hard	P	V	1kg	EG052	29
QUICKE'S MATURE CHEDDAR 12 MONTH	Devon, England	Quicke's	COW	Firm & Hard	P	NV	1kg*	EC425	17
QUICKE'S OAK SMOKED CHEDDAR	Devon, England	Quicke's	COW	Firm & Hard	P	NV	1kg	EC032	17
QUICKE'S VINTAGE CHEDDAR 24 MONTH	Devon, England	Quicke's	COW	Firm & Hard	P	NV	1kg*	EC993	17
R									
RACHAEL RESERVA	Somerset, England	White Lake	GOAT	Washed	Thermised	V	1.5kg	EG190	72
RACHEL	Somerset, England	White Lake	GOAT	Washed	Thermised	V	2.4kg	EG185	72
RACLETTE	Haute Savoie, France	Monts & Terroirs	COW	Soft/Semi Soft	P	V	1/4 1.75kg*	FC623	49
RACLETTE, SWISS	Jura, Switzerland	Emmi	COW	Soft/Semi Soft	P	V	Whole 6kg	SW048	52
RAGSTONE	Herefordshire, England	Neal's Yard Creamery	GOAT	Soft/Semi Soft	P	V	200g	EG038	58
RAVENS OAK BRIE	Lancashire, England	Butlers Farmhouse Cheeses	GOAT	Soft/Semi Soft	P	V	150g	EG244	58
REBLOCHON FERMIER	Haute Savoie, France	Beillevaire	COW	Washed	UP	NV	500g	FC743	71
RED LEICESTER SPARKENHOE	Warwickshire, England	Leicestershire Cheese	COW	Firm & Hard	UP	NV	1kg*	EC751	12
ROCHE MONTAGNE	Auvergne, France	Beillevaire	COW	Blue	P	NV	600g	FC637	37
ROLLRIGHT MINI	Oxfordshire, England	King Stone Dairy	COW	Washed	P	NV	250g*	EC897	64
ROQUEFORT PAPILLON NOIRE AOP	Midi-Pyrénées, France	Fromagerie Papillon	EWE	Blue	UP	NV	1.5kg	FE065	40
ROSARY ASH	Wiltshire, England	Rosary Goats Cheese	GOAT	Soft/Semi Soft	P	V	275g	EG180	60
ROSARY GARLIC & HERB	Wiltshire, England	Rosary Goats Cheese	GOAT	Soft/Semi Soft	P	V	100g	EG205	56
ROSARY LITTLE LEPE	Wiltshire, England	Rosary Goats Cheese	GOAT	Soft/Semi Soft	P	V	70g	EG324	60
ROSARY NATURAL	Wiltshire, England	Rosary Goats Cheese	GOAT	Soft/Semi Soft	P	V	275g*	EG095	60

Cheese	Region	Maker	Milk	Style	P/UP	V/NV	Weight	Code	Page No.
ROTHBURY RED	Lancashire, England	Butlers Farmhouse Cheeses	COW	Firm & Hard	P	V	1.75kg	EC711	18
ROYAL BASSETT BLUE	Wiltshire, England	Brinkworth Dairy	COW	Blue	P	V	200g	EB414	30
RUTLAND RED	Leicestershire, England	Long Clawson Dairy	COW	Firm & Hard	P	V	900g	EC875	16
S									
SAINT FELICIEN	Isère, France	Beillevaire	COW	Soft/Semi Soft	UP	NV	200g	FC116	50
SAINT MARCELLIN	Rhône Alpes, France	Beillevaire	COW	Soft/Semi Soft	Thermised	NV	80g	FC724	49
SCRUMPY SUSSEX WITH CIDER	East Sussex, England	The Traditional Cheese Dairy	COW	Firm & Hard	UP	V	2kg	EC761	18
SELLES-SUR-CHER AOP	Loire, France	Jacquin	GOAT	Soft/Semi Soft	UP	NV	150g	FG110	62
SHARPHAM BRIE MINI	Devon, England	Sharpham Estate	COW	Soft/Semi Soft	UP	V	300g*	EC723	44
SHARPHAM RUSTIC NATURAL	Devon, England	Sharpham Estate	COW	Firm & Hard	UP	V	1.6kg	EC727	11
SHEEP RUSTLER	Somerset, England	White Lake	EWE	Washed	Thermised	V	800g	EE175	72
SHORROCKS LANCASHIRE BOMB	Lancashire, England	Shorrocks Cheese	COW	Firm & Hard	UP	V	450g-490g*	EC729	18
SHORROCKS LANCASHIRE BOMB WITH WHISKY	Lancashire, England	Shorrocks Cheese	COW	Firm & Hard	UP	V	230g	EC730	18
SHROPSHIRE BLUE COLSTON BASSETT	Nottinghamshire, England	Colston Bassett	COW	Blue	P	V	1/4 2kg	EB004	33
SHROPSHIRE BLUE CROPWELL BISHOP	Nottinghamshire, England	Cropwell Bishop Creamery	COW	Blue	P	V	1/4 2kg*	EB001	32
SINGLE GLOUCESTER PDO	Gloucestershire, England	Charles Martell & Son	COW	Firm & Hard	P	NV	2.5kg	EC141	12
SLACK MA GIRDLE	Gloucestershire, England	Charles Martell & Son	COW	Soft/Semi Soft	P	V	700g	EC144	44
SOLSTICE	Somerset, England	White Lake	COW	Washed	P	V	200g	EC110	67
SOUMAINTRAIN	Bourgogne, France	Beillevaire	COW	Washed	P	NV	400g	FC112	70
SPENWOOD EWE	Berkshire, England	Village Maid	EWE	Firm & Hard	UP	V	2.3kg	EE075	26
ST ELLA	Wiltshire, England	Rosary Goats Cheese	GOAT	Soft/Semi Soft	P	V	70g	EG323	60
ST JUDE	Suffolk, England	Whitewood Dairy	COW	Soft/Semi Soft	UP	NV	100g	EC026	45
ST MAURE-DE-TOURAINES ASH AOP	Poitou-Charentes, France	Jacquin	GOAT	Soft/Semi Soft	UP	NV	250g	FG147	60
ST. NECTAIRE AOP	Auvergne, France	Fromagerie Paul Dischamp	COW	Soft/Semi Soft	P	NV	1.8kg	FC659	48
STILTON BABY THOMAS HOE PDO	Leicestershire, England	Long Clawson Dairy	COW	Blue	P	V	2kg	EB099	33
STILTON COLSTON BASSETT PDO	Nottinghamshire, England	Colston Bassett Dairy	COW	Blue	P	V	1/4 2kg*	EB002	33
STILTON CROPWELL BISHOP ORGANIC PDO	Nottinghamshire, England	Cropwell Bishop Creamery	COW	Blue	P	V	1/4 2kg	EB133	32
STILTON CROPWELL BISHOP PDO	Nottinghamshire, England	Cropwell Bishop Creamery	COW	Blue	P	V	1/4 2kg*	EB161	32
STINKING BISHOP BABY	Gloucestershire, England	Charles Martell & Son	COW	Washed	P	V	500g*	EC759	67
STITCH IN THYME	Somerset, England	White Lake	GOAT	Soft/Semi Soft	Thermised	V	215g	EG311	56

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<i>Cheese</i>	<i>Region</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>P/UP</i>	<i>V/NV</i>	<i>Weight</i>	<i>Code</i>	<i>Page No.</i>
STRATHDON BLUE	Scottish Highlands, Scotland	Highland Fine Cheeses	COW	Blue	P	V	700g	SC110	36
STRATHEARN	Perthshire, Scotland	Strathearn Cheese Co.	COW	Washed	P	NV	250g	SC183	68
SUSSEX BLUE	East Sussex, England	Alsop & Walker	COW	Blue	P	V	2.6kg	EB081	32
T									
TAIN	Tain, Scotland	Highland Fine Cheeses	COW	Firm & Hard	P	V	1kg	SC083	21
TALEGGIO DOP	Piedmont, Italy	Bassi	COW	Washed	P	NV	2.2kg*	IT085	71
TÊTE DE MOINE AOP	Jura, Switzerland	Emmi	COW	Firm & Hard	UP	NV	900g	SW050	25
TICKLEMORE	Devon, England	Sharpham Estate	GOAT	Firm & Hard	P	V	1.6kg	EG085	29
TOMME DE BRULÉE	Pyrénées, France	Beillevaire	GOAT	Firm & Hard	P	NV	750g	FC752	29
TOMME DE SAVOIE AOP	Haute Savoie, France	Beillevaire	COW	Firm & Hard	UP	NV	1.7kg	FC667	22
TOR	Somerset, England	White Lake	GOAT	Soft/Semi Soft	Thermised	V	200g	EG299	58
TRADITIONAL AYRSHIRE DUNLOP PGI	Ayrshire, Scotland	Dunlop Dairy	COW	Firm & Hard	P	V	3kg	SC157	21
TRUFFLE GLOUCESTER	Gloucestershire, England	Simon Weaver Organic	COW	Firm & Hard	P	V	1/2 2kg*	EC975H1	14
TRUFFLED BARON BIGOD	Suffolk, England	Fen Farm Dairy	COW	Soft/Semi Soft	P	NV	150g	EC065	45
TRUFFLYN	Worcestershire, England	Cheese Cellar Dairy	GOAT	Soft/Semi Soft	P	V	200g	EG276	56
TUMA DLA PAJA	Piedmont, Italy	Beppino Occelli	COW, EWE	Soft/Semi Soft	P	NV	240g	IT172	52
TUNWORTH	Hampshire, England	Hampshire Cheeses	COW	Soft/Semi Soft	P	NV	250g	EC787	44
V									
VALENÇAY AOP	Touraine, France	Jacquin	GOAT	Soft/Semi Soft	UP	NV	220g	FG153	62
VERZIN	Piedmont, Italy	Beppino Occelli	COW	Blue	P	NV	4kg	IT887	38
W									
WATERLOO	Berkshire, England	Village Maid	COW	Soft/Semi Soft	Thermised	V	350g*	EC793	44
WENSLEYDALE BLUE	Yorkshire, England	Wensleydale Creamery	COW	Blue	P	V	1.25kg	EC925	34
WENSLEYDALE HAWES	Yorkshire, England	Wensleydale Creamery	COW	Firm & Hard	P	V	5kg	EC809	11
WENSLEYDALE OAK SMOKED	Yorkshire, England	Wensleydale Creamery	COW	Firm & Hard	P	V	1kg	EC255	11
WESTCOMBE CHEDDAR	Somerset, England	Westcombe Dairy	COW	Firm & Hard	UP	NV	1/8 2.7kg	EC819	10
WIGMORE	Berkshire, England	Village Maid	EWE	Soft/Semi Soft	Thermised	V	350g*	EE121	53
WINSLADE	Hampshire, England	Hampshire Cheeses	COW	Soft/Semi Soft	P	V	230g	EC989	42
WINTERDALE SHAW	Kent, England	Winterdale Cheesemakers	COW	Firm & Hard	UP	V	1/8 1.25kg*	EC966	14

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WORCESTER BLUE	Worcestershire, England	Lightwood Cheese	COW	Blue	P	NV	1kg	EB411	36
WYFE OF BATH	Somerset, England	The Bath Soft Cheese Co.	COW	Firm & Hard	P	NV	1/2 1.3kg*	EC288	13
Y									
YARLINGTON	Gloucestershire, England	King Stone Dairy	COW	Washed	P	NV	220g	EC911	66
YOREDALE WENSLEYDALE	North Yorkshire, England	Curlew Dairy	COW	Firm & Hard	UP	V	900g	EC044C90	18
YORKSHIRE BLUE	Yorkshire, England	Shepherds Purse	COW	Blue	P	V	700g	EB006	30
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Credits/Acknowledgements

Harvey & Brockless would like to give special thanks to all of our fantastic cheese makers for their assistance with gathering information and stories about their cheeses and their dairies. Were it not for their continuing commitment and passion for creating fabulous cheese, it would not have been possible to put together this one of a kind guide for all to enjoy.

Even with our expertise in this sector, it has been a tremendous experience for us here at Harvey & Brockless and we have all learnt a thing or two along the way!

We very much hope that you enjoy using this educational resource and would love to hear your thoughts. Please feel free to send through any comments to marketing@harveyandbrockless.co.uk.

Main copy by Patrick McGuigan

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Lifestyle Photography by Sarah Maingot

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Cheese Illustrations by Kate Lowe

The Guide to Artisan Cheese

Fourth Edition



For a full list of items please refer to our Price List.
For further information about any of the products in this
brochure or for assistance with placing an order please
contact your local account manager or call our customer
support teams now.

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North 0161 279 8020 | Scotland 0141 428 3319
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Please note that all information was correct at time of going to press
April 2024. Due to circumstances beyond our control, some cheeses
that have been listed may suddenly become unavailable. Please check
availability with your local account manager before placing an order.

From left to right:

Long Clawson Stilton Baby (EB099), Tomme de Brulée (FC752),
Bix (EC006), Pitchfork Cheddar (EC930)

Clara (EG273), Tomato & Red Pepper Chutney (HS714),
Beauvale (EB347), Cornish Kern (EC482), Yarlinton (EC911)

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Plum & Date Toasts (B1218), Harvey & Brockless Kitchen
Spiced Pear Chutney (HS710)

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